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**UNITED STATES DEPARTMENT OF AGRICULTURE
WAR FOOD ADMINISTRATION
OFFICE OF DISTRIBUTION
FEDERAL SURPLUS COMMODITIES CORPORATION**

SCHEDULE FSCC-10

**MEAT PRODUCTS
PURCHASE
SPECIFICATIONS**

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1402	Fresh Telescoped Type Mutton, U. S. Commercial Grade.....	1
1403	Fresh Telescoped Type Mutton, U. S. Utility Grade.....	1
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1501	Frozen Telescoped Type Mutton, U. S. Good Grade.....	1
1502	Frozen Telescoped Type Mutton, U. S. Com- mercial Grade.....	1
1503	Frozen Telescoped Type Mutton, U. S. Utility Grade.....	1
1510	Frozen Mutton Hind Saddles, U. S. Choice Grade..	1
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1602	6-Pound Canned Pork Luncheon Meat-----	1
1605	12-Ounce Canned Chopped Ham-----	1
1606	2½-Pound Canned Chopped Ham-----	2
1607	6-Pound Canned Chopped Ham-----	2
1610	12-Ounce Canned Pork Tongues-----	2
1611	2½-Pound Canned Pork Tongues-----	2
1612	6-Pound Canned Pork Tongues-----	2
1615	12-Ounce Canned Corned Pork-----	2
1616	2½-Pound Canned Corned Pork-----	3
1617	6-Pound Canned Corned Pork-----	3
1620	11¾-Ounce Canned Meat Food Products (OO)---	3
1621	15½-Ounce Canned Meat Food Products (OO)---	4
1622	2½-Pound Canned Meat Food Products (OO)---	4
1623	6-Pound Canned Meat Food Products (OO)-----	4
1625	11¾-Ounce Canned Meat Food Products (XX)---	4
1626	15½-Ounce Canned Meat Food Products (XX)---	4
1627	2½-Pound Canned Meat Food Products (XX)---	4
1628	6-Pound Canned Meat Food Products (XX)-----	5
1630	11½-Ounce Canned Meat Products Spread (with Liver)-----	5
1635	12-Ounce Canned Meat Food Products (RR)-----	5
1636	16-Ounce Canned Meat Food Products (RR)-----	6
1640	2-Pound Canned Pork Sausage, Linked, Sheep Casings-----	6
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UNITED STATES DEPARTMENT OF AGRICULTURE
WAR FOOD ADMINISTRATION

Office of Distribution
Federal Surplus Commodities Corporation
Chicago 3, Illinois

Schedule FSCC-10 (2d Revision Mar. 20, 1944)

Meat Products Purchase Specifications

Schedule FSCC-10 (Rev. 2/8/43) is hereby further revised this 20th day of March, 1944, incorporating the "Errata" dated February 23, 1943, amendments 1 to 17, inclusive, Supplement No. 1 to Amendment No. 6, and Export Packaging Specifications, 1742-D.

PART I

Requirements and Regulations

All offers made to the Federal Surplus Commodities Corporation and bearing reference hereto shall be considered as including the following terms, conditions, and specifications as fully as though set forth in detail in the regulation offer form prescribed by FSCC, hereinafter referred to as "Offer Form."

This instrument, Meat Products Purchase Specifications, Schedule FSCC-10 (Revised March 20, 1944), shall supersede former schedules, regulatory announcements, and amendments. The acceptance of the offer shall constitute the contract between the Federal Surplus Commodities Corporation and the vendor. The symbol "FSCC" means the Federal Surplus Commodities Corporation. The word "Vendor" refers to the person, firm, or corporation whose name is subscribed in the "Offer Form."

ARTICLE I

Specifications.—The commodity or product delivered shall conform to the specifications set forth in this Schedule FSCC-10 (Revised March 20, 1944) and to applicable provisions of the Federal Food, Drug, and Cosmetic Act and amendments, regulations, and decisions pertaining thereto, all as in effect on date of invitation to offer. All meats and meat food products purchased by FSCC shall have originated from animals raised and processed in the United States.

ARTICLE II

Inspection and Weighing.—

SECTION 1. All animals shall be slaughtered and all meat food products shall be prepared in establishments having Federal inspection under the provisions of the act of Congress dated March 4, 1907, as amended and extended; and shall be so identified.

SEC. 2. The commodity shall be inspected and the weighing thereof shall be supervised by the Market News and Grading Division or by a person or agency designated by and under the supervision of that Administration, after the date of acceptance of the offer and prior to the passage of title to the commodity to the vendee, as provided for in section 1 or section 2 of article IV. Such inspection will be at the expense of the FSCC unless otherwise specified in the invitations for offers.

SEC. 3. Vendors shall notify the local representative of the Market News and Grading Division or the Meat Inspection Division of the time when the commodity to be delivered may be inspected and weighed.

ARTICLE III

Chemical Analysis.—

SECTION 1. FSCC may, at its option, require chemical analysis of meats and meat food products submitted for delivery.

SEC. 2. Any chemical analysis required in testing the commodity or product shall be made in accordance with the methods of the Association of Official Agriculture Chemists in effect on the date of invitation to offer. Such analysis will be at the expense of FSCC, unless otherwise specified in the invitation for offers.

ARTICLE IV

Delivery.—

SECTION 1. The commodity or product shall be delivered upon the terms (i. e., f. o. b., f. a. s., etc.) and at the delivery point named in the offer, at the time or during the period therein specified for delivery, at the option and direction of FSCC. FSCC will give the vendor a delivery notice, in the number of days specified in the offer, in advance of the beginning of any delivery. Vendors shall allow the FSCC no less than twelve (12) days from date of acceptance of offers in which to issue delivery instructions. The delivery period shall not expire less than twelve (12) days, plus the number of days' delivery notice required, after the date of acceptance. In no instance shall the delivery period expire less than fifteen (15) days after the date of acceptance, regardless of any shorter delivery period specified in the offer.

SEC. 2. If the vendor, *on or before the 5th day after the expiration of the delivery period*, shall notify the Transportation and Warehousing Division of the Office of Distribution that any commodity is ready for shipment and the Office of Distribution shall fail to furnish, *on or before the 15th day after the expiration of the delivery period*, shipping instructions which call for delivery of the commodity within 30 days after the expiration of the delivery period, title to the commodity shall pass to the vendee 15 days after the expiration of the delivery period, *and the vendor shall place the commodity in proper store for the account of FSCC.*

SEC. 3. The weight of meat products delivered to FSCC shall be net and shall not include the weight of containers, wrappings, freezing, or other processing shrinkage.

Delays.—

SEC. 4. If contractors are obstructed or delayed in the delivery of any portion of the meat products deliverable in accordance with contracts by reason of unforeseeable causes beyond the control of, and without fault or negligence on the part of, contractors, including, but not restricted to, acts of God or of the public enemy, acts of the Government, fires, floods, epidemics, quarantine restrictions, strikes, freight embargoes, and un-

usually severe weather, and if contractors, within 10 days from the beginning of such delay (unless the FSOC shall grant a further period of time prior to the applicable date for the final delivery) advise the FSOC in writing of the cause of delay, the contracting officer of the FSOC shall ascertain the facts and extent of the delay and shall extend the time for completing delivery, when, in his judgment, the findings of fact justify such an extension, and his findings of fact thereon shall be final and conclusive on contractors, subject only to appeal, within 30 days, by contractors to the Secretary of Agriculture of the United States, whose decision on such appeal as to the facts of delay and extension of time for delivery shall be final and conclusive on contractors and the FSOC.

SEC. 5. *Telegraphic notice of shipment or delivery.*—Immediately upon shipment (THE DAY THE SHIPMENT LEAVES VENDOR'S PLANT) the vendor shall notify the Office of Distribution by COLLECT TELEGRAM, at the location shown on the Notice to Deliver, that such shipment or delivery has been made. **State separately for each contract and for each carload or lot delivered the following:** Contract number; commodity; type, grade, or style; cut, weight range, etc., as applicable for the commodity; number of packages and contents of packages expressed in units as contracted for; true net weight of commodity; gross weight (shipping weight); car initials and number; date shipped, consignee, destination, delivering carrier. This information is necessary for the Office of Distribution to arrange for proper reception and handling of the commodities upon arrival at destination; therefore, vendor shall pay to the FSOC any demurrage, reicing, handling, or other costs incurred by FSOC as a result of vendor's failure to send such notice.

SEC. 6. *Three percent tolerance in meat food products delivered.*—Total weight of meat products delivered shall be subject to a plus or a minus tolerance not to exceed three percent: *Provided*, That vendor shall bear any increased transportation costs in any instance in which the minus tolerance results in less than minimum carload deliveries. Meat delivered in excess of the 3-percent tolerance will be at the vendor's risk.

ARTICLE V

Payment.—

SECTION 1.—Payment to vendors will be made as soon as practicable after the passage of title to the FSOC, and payment will be contingent upon compliance with the conditions set forth in the contract. In the case of purchases of frozen dressed hogs, wholesale pork cuts, or variety meats and edible byproducts, payment to vendors will include the following freezing and service charges as part of the price to be paid therefor but only to the extent permitted by and under the terms imposed by the provisions of Maximum Price Regulations Nos. 148 and 398, and amendments thereto issued by the Office of Price Administration:

1. For freezing dressed hogs, wholesale pork cuts, or variety meats and edible byproducts in the vendor's plant and not in a commercial warehouse, \$0.10 per hundredweight, plus a charge for storage, incident to freezing, for not more than 1 month at a rate which does not exceed the second month's maximum storage rates of commercial warehousemen in the vicinity of the place where freezing and storage occur. The storage charge will be paid only if vendor attaches to his voucher a warehouse receipt issued to FSOC by the vendor showing the length of storage, or a document issued and signed by

vendor or his authorized representative stating the following information with respect to the product stored:

- (a) The location of the vendor's plant where the meat or meat products are stored;
- (b) The date of issue of the document;
- (c) A statement showing the buyer for whom the meat or meat products are stored and to whom they will be delivered;
- (d) The rate of storage charges;
- (e) A description of the meat or meat products stored;
- (f) If title to the meat or meat products is to remain in the vendor after the issuance of the document, a statement to that effect; and
- (g) The length of storage.

2. For freeezing dressed hogs, wholesale pork cuts, or variety meats and edible byproducts in a commercial warehouse, the charges actually paid or incurred by the seller for freezing and handling in and out of the warehouse, including not more than 1 month's storage. Such charges shall be evidenced by the original receipted or certified true copies of the warehousemen's paid invoices and warehouse receipts, which must be attached to the voucher.

3. For storage other than that which may accrue incident to freezing as provided herein, no payment will be made unless the charges therefor accrue for the account of the FSCC after compliance by the seller with the terms and conditions of article IV, section 2.

Price Ceiling Warranty.—

SEC. 2. Offerer represents and warrants that the price or prices of the commodity to be furnished hereunder do not exceed any existing applicable maximum price or prices established by the Office of Price Administration. In the event such price or prices of the commodity shall at the time of delivery of any commodity hereunder exceed any applicable maximum price or prices established by the Office of Price Administration, vendor shall be entitled only to the amount of such established maximum and shall refund to the Government all moneys received in payment for such commodity in excess of such established maximum.

SEC. 3. *Notice of overtime law.*—All applicable provisions of Executive Order 9240, signed by the President on September 9, 1942 (7 F. R. 7159), as amended by Executive Order 9248, signed by the President on September 17, 1942 (7 F. R. 7419), relating to overtime compensation, shall be observed.

SEC. 4. *Minimum wartime workweek of 48 hours.*—Attention is invited to Executive Order No. 9301, February 9, 1943 (8 F. R. 1825), and such applicable policies, directives, and regulations as have been or may hereafter be issued by the War Manpower Commission. Questions concerning the interpretation or the application of the orders or regulations are to be taken up with the regional or area manpower directors.

SEC. 5. *Officials not to benefit.*—No Member of or Delegate to Congress, or Resident Commissioner, shall be admitted to any share or part of the contract or to any benefit that may arise therefrom, but this provision shall not be construed to extend to the contract if made with a corporation for its general benefit (sec. 3741, Rev. Stat., and secs. 114–116, act of Mar. 4, 1909; however, see Public, No. 381, 75th Cong., approved Aug. 26, 1937).

SEC. 6. *Employee discrimination.*—Pursuant to Executive Order 9346 of May 27, 1943 (8 F. R. 7183), "Vendor shall not

discriminate against any employee or applicant for employment because of race, creed, color, or national origin and shall include a provision in each subcontract entered into in connection with the performance of any contract of which these conditions are a part whereby the subcontractor agrees that he will not discriminate against any of his employees or applicants to him for employment because of race, creed, color, or national origin."

ARTICLE VI

Offer Form Procedure.—

SECTION 1. Offers shall be submitted by the vendors to be received by the Chicago Meat Purchase Section, Livestock and Meats Branch, Office of Distribution, room 1517, 5 South Wabash Avenue, Chicago, Ill., in accordance with notices which shall be issued from time to time by the Chicago Meat Purchase Section. Offer Form shall be submitted in an original and three signed copies, all of which will be retained by the FSCC. A separate, duly executed offer shall be submitted for each f. o. b. point. A **copy** of the formal acceptance will be transmitted to vendors.

All offers shall be submitted in the equivalent of cases or boxes but shall not exceed in pounds the total number of pounds contracted for. All prices shall be price per pound unless otherwise regulated by product specifications.

Alternate offers for products in different stages of processing or type of packaging will be requested from time to time by notices to vendors. These alternate offers shall be made in accordance with specifications herein listed.

SEC. 2. Vendors shall indicate on the Offer Form the item number, name of commodity or product, type of container, quantity offered, weight ranges (not averages) to be offered within the over-all weight ranges designated for each commodity, price per pound, delivery notice required in days, delivery period, maximum weekly delivery, and name of originating carrier. Vendors offering cured meats shall indicate the class of cure; those offering smoked meats shall indicate both the class of cure and type of smoke; and those offering beef, veal, lamb, or mutton shall indicate the Federal grade standards.

SEC. 3. *Offers received* listing approximate quantities will not be considered. **Telephone offers** will not be considered unless confirmed by telegraph or mail. Offers improperly prepared will not be considered.

Additional Offer Forms will be available and will be supplied only in the quantities requested.

ARTICLE VII

Containers and Packaging.—

SEC. 1. All commodities or products purchased by FSCC and submitted for delivery shall, unless otherwise provided in these specifications or in the invitation to offer, be packaged and packed in containers suitable for export in accordance with these specifications. Each container shall be so constructed as to insure acceptance by common or other carrier for safe transportation for export shipment, or, if domestic shipment is indicated in the offer, for domestic shipment at the lowest rates in effect. The containers specified for use in packing various products shall conform to the applicable sections of FSCC 1742-D, which is incorporated herein.

Marking.—

SEC. 2. All containers shall be marked showing the true and full name of the products as indicated for each item, name of

vendor, contract number, net weight, gross weight, and a symbol to be prescribed by FSCC prior to delivery, except 56-pound lard containers, on which the gross weight is not required.

The true and full name of each item shall be printed in letters of larger size than the remainder of the markings required for each item. In addition, the word "MANUFACTURING," which is designated for items 726, 728, 826, 828, 1035, 1135, etc., shall be printed in letters of larger size than those contained in the true and full name of such item.

All required markings shall be legibly applied either by printing, stamping, or by stenciling. The ink or stenciling fluid used shall be black (unless otherwise specified), fast color, nonfading, weatherproof.

When the cleats, ends, and/or sides of the containers which are used in the packaging of all items are not large enough to carry all the required markings as specified in this section and in sections 3, 4, 5, 6, 7, 8, and 9, all such markings may be proportionately decreased in size in order to enable vendors to affix such markings on the cleats, ends and/or sides of such containers.

The name of the product and required markings may be abbreviated in order to enable vendors to apply all such markings on containers, providing such abbreviations will conform with the regulations of the Meat Inspection Division; for example, "S. P. Wiltshires," "S. P. Regular Hams," "Salted A. C. Bellies," "FSCC-No.," "Pcs.," "net," "gross," etc.

Marking—Cured and Salted Meats.

SEC. 3. In addition to the markings specified in section 2, nailed wood containers packaged with pork cuts which may be sweet pickled, cured, or salted, weighing less than 25 pounds, shall be marked with the letter "L" in green, 8 inches tall; and containers packed with cuts weighing 25 pounds and over shall be marked with the letter "H" in red, 8 inches tall, except baled Wiltshires. Packaged Wiltshires shall be marked showing the grade code symbol. Markings for these items shall include a lot number.

When the panels within the four (4) cleats for types C-3, C-4, and C-5, style 2½, nailed wood containers packed in excess of 180 pounds, are not large enough to affix all the required markings, the symbol prescribed by FSCC prior to delivery (MFO or USSR) shall be placed on the left corner of the top cleat. The letter "L" in green or the letter "H" in red shall be placed on the right corner of the top cleat. The name of product, contract number, number of pieces, net weight, gross weight, and weight range shall be placed in the panel within the four cleats. The vendor's name shall be placed on the bottom cleat. The lot number may be placed on the top cleat.

Marking—Frozen Pork Cuts or Smoked Meats.

SEC. 4. In addition to the markings specified in section 2, containers packaged with frozen pork cuts or smoked meats shall be marked showing the weight range and number of pieces. Semiboneless pork loins shall include the grade markings, either "A," "B," or "C," as specified for each weight range. Markings for frozen Wiltshire sides shall include the grade markings as specified for each selection, based on the degree of leanness.

Marking—Lard Containers.

SEC. 5. In order that consignees of lard packed in 56-pound export boxes may be in a position to make distribution of their oldest stocks first, it is requested that all boxes be marked with a code symbol that will indicate the month and year the product was packaged.

The code shall consist of the figures 1 to 12 to represent the month of packaging and the figure 43 or 44 to represent the year. These figures shall be grouped in accordance with the following example:

143 for January 1943; 243 for February 1943;
144 for January 1944; 244 for February 1944;
1244 for December 1944.

This date should be placed as near as possible to the MFO symbol but in such a position that the figures will not conflict with the requisition number or the contract number. The gross weight is not required.

SEC. 6. *Markings for tierces, barrels, and drums.*—In addition to the markings specified in section 2, tierces, drums, and 200-pound capacity barrels shall be marked showing the tare and lot number (marked in consecutive order). Tierces packaged with casings shall also show the MM size and number of bundles in each tierce.

All required markings shall be placed on both ends (heads) of each tierce or barrel.

SEC. 7. *Marking tags, linen, and cardboard.*—Tags used for frozen dressed packer hog sides shall be marked, showing the name of product, name of vendor, contract number, weight range, and a symbol to be prescribed by FSCC prior to delivery. In addition to the above markings, tags used in marking frozen Wiltshire sides, beef sides, beef quarters, veal sides, veal fores and hinds, telescoped lamb and mutton, or cuts derived therefrom, shall be marked, showing the grade or grade code symbol as designated for such items.

Wooden tags.—The two wooden tags used in marking baled cured Wiltshire sides shall be marked as follows: On one side of the tag shall be marked the MFO symbol, requisition number, and FSCC contract number. On the opposite side shall be marked the name of product, name of vendor, weight range, grade number, net weight, and gross weight.

SEC. 8. Unless otherwise authorized, all containers used in packaging all items shall be marked either on two ends or two sides as follows:

- A. Nail wood containers packaged 85 pounds and over net weight capacity shall be marked on both ends.
- B. Nailed wood containers packaged up to 85 pounds net weight capacity shall be marked on both sides.
- C. Fiberboard and wire-bound containers shall be marked on both sides.

Marking—Canned Meats.—

SEC. 9. In addition to the markings specified in section 2, containers packaged with canned meats shall show the size and number of cans contained in each container. Such canned meat containers shall be further identified with a code symbol which shall be circular and shall be of the following dimensions:

Outside diameter	4¼ inches.
Inside diameter	3¼ inches.
Letters	2¼ inches high, 1 inch wide, 5/16 inch body.

Shall be symbols for the following items as herein specified:

- LM Canned pork luncheon meat.
- CH Canned chopped ham.
- PT Canned pork tongue.
- CP Canned corned pork.

OO	Canned meat food products (OO).
XX	Canned meat food products (XX).
WL	Canned meat food products (with liver).
RR	Canned meat food products (RR).
SC	Canned pork sausage, linked, sheep casings.
HC	Canned pork sausage, linked, hog castings.
SL	Canned pork and soya links.
BS	Canned bulk pork sausage.
M-1	Canned U. S. Army field ration, type C, unit M-1.
M-2	Canned U. S. Army field ration, type C, unit M-2.
M-3	Canned U. S. Army field ration, type C, unit M-3.
SB	Canned sliced bacon.
CB	Canned slab bacon.
DP	Dehydrated pork.
CT	Cvinaya tushonka.
VS	Vienna sausage.
VE	Vienna sausage ends.

Marking—Cans for Canned Meats.—

SEC. 10. Each can shall have lithographed on the body or bear a label to show the following:

Name of product.

Name and address of vendor.

— Ingredient content in order of predominance.

Net weight.

Month and year of packaging.

Inspection legend of the Meat Inspection Division and establishment number.

Month and year of packaging and establishment number may be embossed on the top of each can.

Exception.—Until further notice, it is not required to show the ingredient content for items 1620 to 1630, inclusive.

Canned meats purchased in accordance with C. Q. D. or or Federal specifications shall be marked in accordance with specifications as set forth in this section.

All cans used in the packaging of canned meats shall be entirely outside-coated with process-resistant lacquer, excepting the ends of the standard commercial, round, or rectangular 12-ounce cans packaged with canned luncheon meat or canned chopped ham, providing the ends of such cans are processed with hot-tipped tin plate of 1.25 or heavier coating. Whenever it is impossible to secure cans for canned meats made entirely of hot-dipped tin plate 1.25 coating, it will be satisfactory to use electrolytic tin plate or bonderized black plate. Unscored cans are preferred in the packaging of canned meats, particularly those having a net weight capacity of six (6) pounds or over.

SEC. 11. *Paper for wrapping meats.*—Pork loins, semiboneless pork loins, or any meat products which are designated to be wrapped in paper prior to packaging and freezing, shall be completely wrapped with a suitable parchment paper of not less than 35 pounds ream weight, or a deodorized Kraft style paper of not less than 27 pounds basis, ream weight, which shall be waxed both sides to not less than 35 pounds ream weight.

Smoked meats, which may be designated by FSICC to be wrapped prior to packaging, shall be wrapped in one sheet of glassine, one sheet of greaseproof, one sheet of rag ham paper, and shall be securely tied with a strong cord or tape.

Crinkled paper or crinkled paper bags, stockinet bags, cotton knit bags.—Shall be crinkled paper or crinkled paper bags, stockinet bags, and cotton knit bags meeting all requirements in accordance with specifications as set forth for each item.

SEC. 12. *Paper for lining containers.*—All meat products which are designated to be packaged in containers “lined with paper on the four sides, top and bottom,” shall be a suitable parchment paper of not less than 35 pounds ream weight or a deodorized Kraft style paper of not less than 27 pounds basis, ream weight, which shall be waxed both sides to not less than 35 pounds ream weight.

SEC. 13. *Lard bags.*

Capacity: 28 pounds net weight.

Inside dimensions: $13\frac{1}{2}$ inches long, $8\frac{7}{8}$ inches wide, and $16\frac{1}{2}$ inches high.

1. Parchment bags: Shall be 43-pound lard liner parchment close woven, waterleaf, glycerine treated, 24 by 36/500 sheets or better.

2. Greaseproof: Shall be 40-pound lard liner, greaseproof glycerine-treated, 24 by 36/500 sheets or better.

3. Cellophane: Inside dimension, $22\frac{1}{2}$ by 17. Shall be No. 450 MST cellophane or No. 450 P. M. CSX cellophane or better; shall be fabricated or converted into bags so constructed to eliminate leakage at all sealed joints.

SEC. 14. *Tags used for marking.*—When fiberboard, linen, or cardboard tags having eyelets are used for the required markings as specified for each item, such tags shall be not less than 3 by 6 inches in dimensions and shall be securely affixed by either sewing or tying.

When linen tags without eyelets are used, such tags shall be unglazed and shall be securely affixed by sewing at all four corners.

Wooden tags with eyelets, used as specified for items 303 and 304, shall not be less than $2\frac{1}{4}$ by $4\frac{1}{2}$ by $\frac{1}{4}$ inches in dimension.

Products improperly tagged, and tags improperly affixed, or tags containing markings not required, or tags which are not marked legibly, will not be accepted.

Packaging—Smoked, Salted and Cured Meats.

SEC. 15. Smoked meats, which are not wrapped shall be packaged in tongue-and-grooved nailed wood containers with clean, dry salt and/or refined lard, as may be directed by FSICC. When specified to be packaged with salt, all void spaces between the layers shall be filled with clean, dry salt. When specified to be packaged in lard, warm refined lard shall be poured on the bottom of the container and between the open crevices of the carefully and neatly nested hams. The container shall be lined with paper and shall be securely sealed, which shall prevent any leakage of salt and/or lard.

Unless otherwise specified, it is not required to line with paper tongue-and-grooved nailed wood containers for items 407 to 456, inclusive, which are designated to be packaged in salt.

Sweet pickled meats (items 303 to 321, inclusive) shall be packaged in containers lined with paper.

ARTICLE VIII

Material and Workmanship.—

SEC. 1. Carcass meats, cuts, boneless meats, materials, and trimmings derived therefrom, offered for delivery or used in processing meat food products or canned meats, shall be chilled in accordance with best commercial practices; shall be retained under refrigeration at such temperature which shall insure product to be wholesome, firm, sound, in prime condition, and shall be void of mold, and shall show no evidence of sourness, discoloration, and deterioration at time of delivery. Beef, pork, or any cuts, materials, and trimmings, which originate from boars, stags, old sows, or those having dark flesh, bruises,

SEC. 16. Synopsis of required markings

	Tags	Name of vendor	Contract No.	MFO symbol Requisition No.	Name of commodity	Gross weight	Net weight	Number of pieces or cans ¹	Weight range—Net weight (cartons, cans)	“L,” “H,”	Grade code symbol, grade, millimeter size	Tare	Date of packing ¹	Lot No.
Frozen pork products ¹		X	X	X	X	X	X	X	X					
Semiboneless loins		X	X	X	X	X	X	X			A, B, C			
Hog sides	X	X	X	X	X	X	X	X	X		1, 2, 3, C-1, C-2, C-3.			
Wiltshire sides	X	X	X	X	X	X	X	X	X	X	1, 2, 3, C-1, C-2, C-3.			X
Sweet pickled meats		X	X	X	X	X	X	X	X	X				X
Baled and cured Wiltshires		X	X	X	X	X	X	X	X	X				X
Salted pork products ¹		X	X	X	X	X	X	X	X					X
Smoked meats		X	X	X	X	X	X	X	X					X
Barreled meats ²		X	X	X	X	X	X	X	X					X
Canned meats		X	X	X	X	X	X	X	X		Symbol	X		X
Dry sausage		X	X	X	X	X	X	X	X					
Casings		X	X	X	X	X	X	X	X		M. M.	X		X
Frozen beef:		X	X	X	X	X	X	X	X					
Carcasses	X	X	X	X	X	X	X	X	X		X			
Boneless beef		X	X	X	X	X	X	X	X		X			
Trimnings		X	X	X	X	X	X	X	X					
Offal		X	X	X	X	X	X	X	X					
Frozen calf and veal:		X	X	X	X	X	X	X	X					
Sides	X	X	X	X	X	X	X	X	X		Code			
Hinds	X	X	X	X	X	X	X	X	X		do			
Fores	X	X	X	X	X	X	X	X	X		do			
Boneless		X	X	X	X	X	X	X	X					
Offal		X	X	X	X	X	X	X	X					
Frozen lamb and mutton, yearlings goat:		X	X	X	X	X	X	X	X					
Telescoped	X	X	X	X	X	X	X	X	X		Code			
Hind saddles	X	X	X	X	X	X	X	X	X		do			
Fores	X	X	X	X	X	X	X	X	X		do			

blemishes, glands, bone particles, thick skins, or skins showing excessive hair roots, coarse muscle fiber, or from seedy bellies are not acceptable.

SEC. 2. Unless otherwise provided for in this schedule, or in the invitations to offer, soft or oily hogs, or materials derived therefrom, shall not be used in processing meat food products or canned meat products.

SEC. 3. Fresh frozen meat, materials, and trimmings, which are derived from carcass meats, cuts, boneless meat, offered for delivery are acceptable and may be used in processing meat or meat food products and canned meats, providing such meats have not been frozen for a period of time in excess of 180 days and show no evidence of freezer deterioration. Shall be used in such proportions in accordance with the product specifications herein incorporated.

SEC. 4. Meats which have been frozen prior to curing or meats which have been backpacked not more than ninety days (90) will be acceptable. (Meats which have been frozen before curing shall not be backpacked.) Sweet pickled meats shall, whenever necessary to protect the product, be backpacked at the expense of the vendor unless his bid indicated the amount of additional charge per hundredweight for such backpacking. In such cases, FSCC shall be notified ten (10) days in advance of vendor's intention to backpack.

SEC. 5. Unless otherwise specified, when cured meats are packaged in salt, 8 percent to 10 percent of clean dry salt shall be used.

Cured meats, which are designated for boraxing, shall be dusted with approximately one-half of 1 percent of borax and shall be thoroughly wiped before borax is applied.

All excess salt should be removed from sweet pickle or salted meats when such meats are to be packed in borax. This may be done by either washing or dipping the meat in brine and then piling and draining overnight, or by thoroughly sweeping. In either case, the product should be thoroughly wiped immediately before weighing and boraxing the product.

SEC. 6. The use of added moisture (water and/or ice) is not permitted in the preparation of canned meats, unless specifically provided for in the specifications for such item. Nitrite may be added in a liquid form as a curing ingredient, providing that the amount of water used in the solution shall not exceed one-fourth of 1 percent of the total formula.

ARTICLE IX

Freezing.—Meats (packaged in containers meeting product specifications) shall be quickly and solidly frozen as expeditiously as possible in a sharp freezer, with containers distributed for rapid freezing, in a wind tunnel at a temperature not higher than zero, Fahrenheit, or by a quick freezing or similar method giving the equivalent results. After being frozen and until time for delivery, the product shall be held in a freezer in accordance with best commercial practice, preferably at a temperature of approximately zero, Fahrenheit, but at no time shall such temperature be higher than 10° above zero. All products shall be in prime condition and in a thoroughly frozen state at the time of delivery and shall show no evidence of defrosting, refreezing, or deterioration.

ARTICLE X

Cured Sweet Pickled Meats.—

Class 1—Long Cure.

Class 2—Short Cure.

Class 1—Long Cure.—Shall be spray pumped and sweet-pickle cured, in accordance with best commercial practice. Artery pumping will not be allowed. Hams and picnics shall not be in cure longer than 3½ days nor less than 2½ days per pound. Shall be bulked in salt as indicated for class 2 (short cure).

Class 2—Short Cure.—Shall be processed as follows: Shall be spray-pumped or artery-pumped with not less than 97- to 100-degree salometer strength pickle, with a balance of sugar, nitrate, and/or nitrite added according to good commercial practice and acceptable to the Meat Inspection Division. The pumping increase in weight shall be approximately 8 percent over the green weight basis, and in no instance shall individual vats show an average putdown increase of more than 9 percent over green weight.

Hams and picnics shall remain for a period equivalent to not less than three-quarters of a day per pound but not less than a minimum of 7 days in 80- to 85-degree salometer strength cover pickle, with a balance of sugar, nitrate, and/or nitrite, according to good commercial practice and acceptable to the Meat Inspection Division. Hams and picnics shall be overhauled at least once during the curing period by transferring from one vat to another, preferably on the third or fourth day, but not later than the fifth day.

When cured hams or picnics are pulled from the curing vats, they shall be bulked in salt (cuts under 20 pounds, in 2- to 3 percent salt, and those over 20 pounds in 4 percent salt), placed on racks in a properly refrigerated space, and allowed to drain for a period of 4 days.

ARTICLE XI

Salted Meats.—Shall be thoroughly but not excessively cured with salt. A combination of both salt cure and pickled cure is permissible, providing the product is not held in pickled cure for a period longer than seven (7) days. The product shall be finished in a strict salt cure. Dry cured bellies are acceptable. Sweet pickled bellies are not acceptable under this paragraph but may be separately offered as sweet pickled meat.

ARTICLE XII

Barreled Meats.—Shall be packed in barrels or tierces suitable for export in full strength salt brine (to which nitrate and/or nitrite is added), to which not less than 45 pounds per tierce or 30 pounds per barrel of clean capping salt shall be added. The containers shall be completely filled with meat, brine, and salt. The quantity of meat to be packed shall be sufficient to weigh at the time of delivery not less than 306 pounds net weight per tierce or 204 pounds net weight per barrel. The weight to be invoiced shall be 300 and 200 pounds, respectively.

ARTICLE XIII

Smoking Meats.—

Type 1—Domestic Smoke.

Type 2—Export Smoke.

Type 1—Domestic Smoked Hams.

Class 1.—Shall be taken out of cure or storage prior to delivery date only as long as is required to properly smoke, prepare, and deliver. Shall be bulked in not less than 2 percent clean dry salt, placed on racks under proper refrigeration, and allowed to drain for 48 to 96 hours. Hams shall not be soaked

but shall be washed and then placed in the smokehouse for smoking. Shall be smoked according to best commercial practice, in smoke from hardwood and/or hardwood sawdust continuously for 24 hours, at a smokehouse temperature that will develop an internal ham temperature of 115° to 118° F. within 14 to 18 hours. After reaching that internal temperature, smoking shall be continued and the smokehouse temperature gradually reduced to a minimum of 120° F., holding that temperature to the end of the smoking period. At no time during the smoking shall the air temperature of the smokehouse exceed 136° F. A dense volume of smoke shall be maintained throughout the entire smoking period. The hams shall have a good, deep smoke color; shall be held at least 16 hours off smoke; and shall be cool, firm, and dry before wrapping and/or packaging.

Class 2.—Shall be taken out of cure or storage prior to delivery date only as long as is required to properly smoke, prepare, and deliver. Shall be bulked in not less than 2 percent clean dry salt, placed on racks under proper refrigeration, and allowed to drain for 48 to 96 hours. Hams shall not be soaked but shall be washed and then placed in the smokehouse for smoking. Shall be smoked according to best commercial practice, in smoke from hardwood and/or hardwood sawdust, continuously for 24 hours at a smokehouse temperature that will develop an internal ham temperature of 118° to 122° F. within 14 to 18 hours. After reaching that internal temperature, smoking shall be continued and the smokehouse temperature gradually reduced to approximately 120° F., holding that temperature to the end of the 24-hour smoking period. At no time during the smoking shall the air temperature of the smokehouse exceed 136° F. A dense volume of smoke shall be maintained throughout the entire smoking period. Hams shall have a good, deep smoke color; shall be held at least 16 hours off smoke, and shall be cool, firm, and dry before wrapping and/or packaging.

Type 1—Domestic Smoked Bellies.

Article XI—Salted.—Shall be taken out of cure or storage prior to delivery date only as long as is required to properly smoke, prepare, and deliver. Shall not be soaked, but shall be washed, then placed into the smokehouse for smoking. Shall be smoked according to best commercial practice, in smoke from hardwood and/or hardwood sawdust for 24 hours, at a smokehouse temperature that will develop an internal Bacon temperature of 118° F. within 14 to 18 hours. After reaching that internal temperature, smoking shall be continued and the smokehouse temperature gradually reduced to approximately 120° F., holding that temperature to the end of the smoking period. At no time during the smoking shall the air temperature of the smokehouse exceed 136° F. A dense volume of smoke shall be maintained throughout the entire smoking period. Bacon shall have a good, deep smoke color; shall be held at least 16 hours off smoke, and shall be cool, firm, and dry before wrapping and/or packaging. When sweet pickled bellies are purchased, they shall be smoked in accordance with instructions contained in this paragraph.

Type 1—Domestic Smoked Picnics.

Class 1 or 2.—Shall be taken out of cure or storage prior to delivery date only as long as it is required to properly smoke, prepare, and deliver. Shall be bulked in not less than 2 percent clean, dry salt, placed on racks under proper refrigeration, and allowed to drain for 48 to 96 hours. Picnics shall not be soaked, but shall be washed, and then placed in the smokehouse

for smoking. Shall be smoked according to best commercial practice, in smoke from hardwood and/or hardwood sawdust continuously for 24 hours, at a smokehouse temperature which will produce an internal temperature of 118° to 122° F. within 14 to 18 hours. After reaching that internal temperature, smoking shall be continued and the smokehouse temperature gradually reduced to approximately 120° F., holding that temperature to the end of the 24-hour smoking period. At no time during the smoking shall the air temperature of the smokehouse exceed 136° F. A dense volume of smoke shall be maintained throughout the entire smoking period. Picnics shall have a good, deep smoke color; shall be held at least 16 hours off smoke; and shall be cool, firm, and dry before wrapping and/or packaging.

Type 2—Export Smoked Hams.

Class 1.—Shall be taken out of cure or storage prior to the delivery date only as long as is required to properly smoke, prepare and deliver. Shall be bulked in not less than 2 percent and not in excess of 4 percent clean dry salt, as may be directed by a representative of the Market News and Grading Division; shall be placed on racks under proper refrigeration and allowed to drain not less than 48 hours and not more than 96 hours; shall not be soaked, but shall be washed, and shall then be placed in the smoke-house for smoking. Hams shall be smoked in accordance with best commercial practice, in smoke from hardwood and/or hardwood sawdust, continuously for not less than 96 hours, at a smokehouse temperature that will develop an internal ham temperature of 118° to 122° F. within 16 to 24 hours after smoking has started, and shall reach an internal temperature of 124° to 128° F. within 48 hours. The smokehouse temperature shall then be gradually reduced to 115° to 120° F., which shall be maintained until the end of the 96-hour smoking period. At no time shall the air temperature of the smoke-house exceed 136° F. A heavy volume of smoke shall be maintained during the entire smoking period, which shall produce a dark smoke color on the hams. Hams shall be off smoke a minimum of 24 hours before wrapping and/or packaging.

Class 2.—Shall be taken out of cure or storage prior to the delivery date only as long as is required to properly smoke, prepare, and deliver. Shall be bulked in not less than 2 percent and not in excess of 4 percent clean, dry salt, as may be directed by a representative of the Market News and Grading Division, placed on racks under proper refrigeration, and allowed to drain not less than 48 hours and not more than 96 hours; shall not be soaked, but shall be washed, and then be placed in the smokehouse for smoking. Hams shall be smoked in accordance with best commercial practice, in smoke from hardwood and/or hardwood sawdust, continuously for not less than 96 hours, at a smokehouse temperature that will develop an internal ham temperature of 118° to 122° F. within 16 to 24 hours after smoking has started, and shall reach an internal temperature of 124° to 128° F. within 48 hours. After reaching that internal temperature, smoking shall be continued and the smokehouse temperature gradually dropped to 125° to 130° F., holding that temperature to the end of the seventy-second hour, then dropping the smoking temperature to 115° to 120° F. and holding that temperature until the end of the smoking period. At no time shall the air temperature of the smokehouse exceed 136° F. A heavy volume of smoke shall be maintained during the entire smoking period to develop a dark smoke color on the hams. Hams shall be off smoke a minimum of 24 hours and shall be cool, firm, and dry before wrapping and/or packaging.

Type 2—Export Smoked Bellies.

Article XI—Salted.—Shall be taken out of cure or storage prior to the delivery date only as long as is required to properly smoke, prepare, and deliver. Shall not be soaked but shall be washed and then placed into the smokehouse for smoking. The bellies shall be smoked in accordance with best commercial practice, in smoke from hardwood and/or hardwood sawdust, continuously for not less than 96 hours at a smokehouse temperature that will develop an internal temperature of 121° to 125° F. within 30 hours after the smoking has started. After reaching this internal temperature, smoking shall be continued and the smokehouse temperature gradually dropped to approximately 120° F. until about the end of the 48-hour smoke period. The smokehouse temperature shall then drop gradually to 110° to 115° F. for the remainder of the 96-hour smoking period. At no time shall the air temperature of the smokehouse exceed 136° F. Bacon shall be off smoke for a minimum of 24 hours and shall be cool, firm, and dry before wrapping and/or packaging. When sweet pickled bellies are purchased, they shall be smoked in accordance with instructions contained in this paragraph.

Type 2—Export Smoked Picnics.

Class 1 or 2.—Shall be taken out of cure or storage prior to the delivery date only as long as is required to properly smoke, prepare, and deliver. Shall be bulked in not less than 2 percent and not in excess of 4 percent clean, dry salt, as may be directed by a representative of the Market News and Grading Division. Shall be placed on racks under proper refrigeration and allowed to drain not less than 48 hours and not more than 96 hours; shall not be soaked, but shall be washed, and shall then be placed in the smokehouse for smoking. Picnics shall be smoked in accordance with best commercial practice, in smoke from hardwood and/or hardwood sawdust continuously for not less than 60 hours, at a smokehouse temperature that will develop an internal picnic temperature of 118° to 122° F. within 16 to 24 hours after smoking has started, and shall reach an internal temperature of 124° F. within 48 hours. The smokehouse temperature shall then be gradually reduced to 115° to 120° F., which shall be maintained until the end of the 60-hour smoking period. At no time shall the air temperature of the smokehouse exceed 136° F. A heavy volume of smoke shall be maintained during the entire smoking period, which shall produce a dark smoke color on the picnics; shall be off smoke a minimum of 24 hours; and shall be cool, firm, and dry before wrapping and/or packaging.

Type 2—Export Smoked Rib Backs and Short Clear Backs.

Article XI—Salted.—Shall be taken out of cure or storage prior to the delivery date only as long as is required to properly smoke, prepare, and deliver. The salted rib backs and short clear backs shall not be soaked, but shall be washed, and shall then be placed in the smokehouse for smoking. Shall be smoked in accordance with best commercial practice, in smoke from hardwood and/or hardwood sawdust, continuously for not less than 72 hours, at a smokehouse temperature that will develop an internal temperature of 118° to 122° F. within 16 to 24 hours after smoking has started, and shall reach an internal temperature of 124° to 128° F. within 48 hours. The smokehouse temperature shall then be gradually reduced to 115° to 120° F., which shall be maintained until the end of the 72-hour smoking period. At no time shall the air temperature of the smokehouse exceed 136° F. A heavy volume of smoke shall be maintained during the entire smoking period, which shall produce a dark

smoke color on the smoked rib backs and the short clear backs; shall be off smoke a minimum of 24 hours before wrapping and/or packaging.

Type 2—Export Smoked New York Style Shoulders.

Article XI—Salted.—Shall be taken out of cure or storage prior to the delivery date only as long as is required to properly smoke, prepare, and deliver. The salted New York style shoulders shall not be soaked, but shall be washed, and shall then be placed in the smokehouse for smoking; shall be smoked in accordance with best commercial practice, in smoke from hardwood and/or hardwood sawdust continuously for not less than 72 hours, at a smokehouse temperature that will develop an internal temperature of 118° to 122° F. within 16 to 24 hours after smoking has started, and shall reach an internal temperature of 124° to 128° F. within 48 hours. The smokehouse temperature shall then be gradually reduced to 115° to 120° F., which shall be maintained until the end of the 72-hour smoking period. At no time shall the air temperature of the smokehouse exceed 136° F. A heavy volume of smoke shall be maintained during the entire smoking period, which shall produce a dark smoke color on the smoked shoulders; shall be off smoke a minimum of 24 hours before wrapping and/or packaging.

ARTICLE XIV

Sterilization.—

SEC. 1. Canned meat products designated in this schedule as “Sterile” shall be processed by heat after the cans are sealed at such temperature and for such a period of time as will insure their stability under all usual conditions of storage and transportation without refrigeration. The stability of such products will be determined by such incubation or similar tests as may be considered practical by the Meat Inspection Division and the Market News and Grading Division.

Reclamation.—

SEC. 2. All canned meats purchased by FSCC shall conform with all applicable reclamation conditions for canned meats as set forth in the Tentative U. S. Army Specifications, No. 22-42A, dated April 16, 1942, revisions, amendments, and supplements thereto, “Conditions governing the Purchase of Subsistence Supplies for the United States Army.”

PART II

Meat Products Purchase Specifications

Fresh Pork Cuts

ITEM 100

Fresh Dressed Packer Hog Sides.—Shall originate from live hogs which have been graded into the following weight ranges:
Dressed Weight Ranges.—

Under 73 pounds.

73 pounds and over, but under 90 pounds.

90 pounds and over, but under 108 pounds.

108 pounds and over, but under 124 pounds.

124 pounds and over, but under 155 pounds.

155 pounds and over, but under 213 pounds.

Over 213 pounds.

Sows—All weights.

Sow sides may be offered separately for these items, providing they are smooth skinned and are free from blemishes. They shall be thoroughly dry, and those sides showing excessive black seeds will not be accepted. Shall otherwise comply with specifications as set forth for Item 100.

Hogs shall be scalded and dressed in accordance with best commercial practice; shall be packer-dressed hogs, with the head off, and shall have the kidney, leaf fat and hanging tender removed, and the diaphragm be removed to within one-half inch of the carcass. The hams shall be faced. It will be permissible to include up to 5 percent of sides with scalps or miscuts, which are unavoidable in maintaining practical standards. The hogs shall be split into sides.

Preparatory to freezing, each hog side shall be individually and completely covered with Kraft crinkled paper, or a Kraft crinkled paper bag, consisting of 35-pound basis paper or heavier (before crinkling) crinkled one way with 30-percent minimum elasticity; or a two-way stretch Kraft crinkled paper with 30 percent minimum elasticity in both directions; or a Kraft crinkled paper or Kraft crinkled paper bag consisting of 35-pound basis paper (before crinkling), 2-percent melamine treated, crinkled to a minimum of 30 percent elasticity. All of the above Kraft crinkled paper and/or bags shall be waxed with a minimum of 15 percent paraffin odorless wax.

A stockinet shall be placed over the crinkled Kraft paper or crinkled Kraft paper bag, which shall consist of 16 yarn or better, woven on a 12-inch cylinder with at least 425 needles to the cylinder, or a comparable and suitable bag equal to these specifications, or better. If stockinet bags meeting the above specifications are not available, samples of alternate types of covering may be submitted to representatives of the FSOC for decision on whether or not substitutions can be made. Each hog side shall bear a tag, which shall be marked showing the name of vendor, name of product, contract number, MFO symbol, and weight range.

ITEM 103

Fresh Singed Wiltshire Sides, 50- to 85-Pound Range.—The sides shall be produced from barrows and clear sows reasonably lean, of good quality, selection, and conformation, and of firm flesh. They shall be singed, scraped, and prepared in accordance with good commercial practice.

They shall be smoothly trimmed. The hams shall not be faced, but the crotch fat shall be trimmed smooth. The tenderloins, neck bones, back bones, and tail bones shall be removed, and the breast bones shall be cut down smooth with the sides.

The main part of the aitchbone shall be taken out and also the blade bones. There shall be no backstrapping. Any loose skirt shall be removed. The front feet shall be cut off at the upper knee joints and the hind feet cut off at the upper hock joints without exposing the marrow. The necks shall be cut back square at the ear creases.

Belly edges shall be smoothed, and the fat along the backs shall be as uniform as possible. The maximum thickness of the fat at the shoulders shall be $3\frac{3}{8}$ inches; and the minimum, $1\frac{1}{4}$ inches.

The Wiltshire sides shall be separated into three grades, representing different degrees of leanness as follows: No. 1 selection shall contain sides bearing $2\frac{1}{8}$ inches or less of fat on the shoulder; No. 2 selection shall contain sides bearing over $2\frac{1}{8}$ inches but not in excess of $2\frac{1}{4}$ inches of fat on the shoulder; and No. 3 selection shall contain sides carrying over $2\frac{1}{4}$ inches but not in excess of $3\frac{3}{8}$ inches of fat on the shoulder.

It will be permissible to include up to 5 percent of sides with scalps, miscuts, excess fat, etc., which are unavoidable in maintaining practical standards. These sides will be designated as C grade and separately handled during the processing and packing.

Preparatory to freezing, each side shall be paper and stockinet covered, tagged, and marked, in accordance with specifications as set forth for **Item 100**. In addition to the prescribed markings, each tag shall show the grade number.

ITEM 104

Fresh Scalded Wiltshire Sides, 50- to 85-Pound Range.—Shall be selected, graded, cut, trimmed, and prepared in accordance with specifications as set forth for **Item 103**, except that hogs shall be scalded (not singed) in accordance with best commercial practice. Shall be wrapped, tagged, and marked in accordance with specifications as set forth for **Item 103**.

ITEM 105

Fresh Pork Loins, 8- to 25-Pound Range.—Loins shall be of best quality, cut in accordance with best commercial practice; shall be of standard length resulting from cutting of a standard short cut ham and a shoulder not less than $1\frac{1}{2}$ ribs wide. No loins weighing less than 8 pounds nor more than 25 pounds shall be included. The back of the loin shall be covered with fat without scoring. The fat shall be not more than one-half inch in thickness and shall be beveled at the edges. The tenderloin and its covering of fat shall be left on the loin, which shall be scribed in accordance with standard practice as to width.

Pork loins shall be individually wrapped in paper and neatly packaged in containers preparatory to freezing.

ITEM 106

Fresh Semiboneless Pork Loins, 6- to 18-Pound Range.—Shall be made from good quality bone-in pork loins ranging in weight from 8 pounds to 25 pounds. Fat shall be firm, white, and in normal proportion to the weight and thickness of the loins. Loins shall be free from bruises, cuts, and blemishes and shall be in prime condition.

Pork loins shall be trimmed by the removal of the diaphragm, giblet, tenderloin, bladebone, bladebone covering, pelvic bone, and backbone. The backbone shall be removed by scribing through the ribs as close to the chine bone as possible and the entire backbone removed smoothly with a knife. All loose pieces caused by the removal of the pelvic bone, or other loose trimmings, shall be removed. The loin ribs shall be the only bones remaining on the closely trimmed loin. The small "button bones" cut from the vertebrae in scribe-sawing, which remain imbedded in the muscle in close contact with the ribs, need not be removed, but those "button bones" on the ham end of the loin beginning with the last rib shall be removed.

The semiboneless pork loins shall be graded into weight ranges as follows:

- A. 10 pounds and under.
- B. Over 10 pounds to 12 pounds—10/12.
- C. Over 12 pounds to 18 pounds—12/18.

The semiboneless pork loins shall be cut at right angles to the length of the loins into two pieces of approximately equal lengths.

Each half loin shall be completely wrapped with paper and neatly packaged in a container preparatory to freezing.

Each grade (A, B, C) shall be packed separately. Each container shall be marked with the appropriate grade letter in *red* 3 inches in height. Each container shall be filled as completely as possible so as to give support to the walls of the container without undue bulging.

ITEM 107

Fresh Short Rib Backs, 20- to 35-Pound Range.—Shall be standard short rib backs having good conformation. Shall be produced by separation of the shoulder, bellies, and hams. Back bones and tenderloins shall be removed. Tail bones sawed down flush with the meat. The thickness of the fat at the seventh rib shall not exceed 2½ inches.

ITEM 110

Fresh Regular Hams, 10- to 21-Pound Range.—Shall be standard short cut hams having good conformation. Shall be produced by separation from the side not more than approximately 2½ inches from the exposed end of the aitchbone. The foot shall be removed at or slightly above the hock joint. Shall be well faced and closely trimmed, including the removal of the excess pelvic fat, and shall be well rounded on the butt end. The thickness of the fat at the butt end should not be less than three-fourths inch nor more than 2½ inches in thickness. Shall be individually wrapped in paper and neatly packaged in containers preparatory to freezing.

ITEM 115

Fresh Skinned Hams, 10- to 25-Pound Range.—Shall be standard short cut skinned hams having good conformation. Shall

be produced by separation from the side not more than approximately 2½ inches from the exposed end of the aitchbone. The foot shall be removed at or slightly above the hock joint. Shall be well faced and closely trimmed, including the removal of the excess pelvic fat, and shall be well rounded on the butt end. Shall be properly skinned, amount of the skin to be left on to be not more than 40 percent of the entire length of the ham from tip of shank to butt end. The fat shall be beveled back at least 3 inches from the butt end and shall not exceed approximately 1 inch in thickness on any portion of the ham from which the skin has been removed. Shall be individually wrapped in paper and neatly packaged in containers preparatory to freezing.

ITEM 116

Fresh, Skinless, Boneless, Fatted Hams.—Shall be prepared in accordance with specifications as set forth for Item 110; shall be boneless, skinless, and the fat shall be removed to within one-half inch of the lean. Shall be packaged in containers lined with paper preparatory to freezing.

ITEM 118

Fresh Shankless Hams, 8- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for Items 110 and 115, except that the shanks shall be removed by cutting with a knife through the stifle joint, then the cut deflected at an angle of approximately 45° so as to leave as much meat on the hams as possible and so that the tip of the lean will extend not more than 2 inches beyond the stifle joint, producing a blocky, square-cut, shankless ham. Shank may be removed before curing but must be removed before the hams are placed in smoke. Shall be individually wrapped in paper and neatly packaged in containers preparatory to freezing.

ITEM 120

Fresh Regular Picnics, 4- to 8-Pound Range.—Shall be standard regular picnics having good conformation. Shall be produced from a regular shoulder by removing the shoulder butt. At least 1 inch of the blade bone shall be left in the picnic, which shall be closely trimmed; properly faced, including the removal of the "lip" or breast flap; and shall be well rounded with the fat properly beveled on the butt end. The foot shall be removed at or slightly above the upper knee joint. Short shank picnics, if offered, will be accepted. Shall be neatly packaged in containers lined with paper preparatory to freezing.

ITEM 121

Fresh Regular Picnics, 8- to 12-Pound Range.—Shall be cut, trimmed, selected, graded, prepared, and packaged in accordance with specifications as set forth for Item 120.

ITEM 123

Fresh Regular New York Style Shoulders, 10- to 20-Pound Range.—Shall be standard regular New York style shoulders having good conformation. Shall be produced by separation from the side by a straight cut directly back of the forearm joint, to include not less than 1½ ribs; shall be closely trimmed. The neck bone and rib shall be removed; the neck and butt

end squared; the lip or breast flap shall be removed; and shall be properly faced. The foot shall be removed at or slightly above the upper knee joint. The thickness of the fat shall not exceed $2\frac{1}{4}$ inches at the butt end of the shoulder.

Shall be individually wrapped in paper and neatly packaged in containers preparatory to freezing.

ITEM 124

Fresh Skinned New York Style Shoulders, 10- to 20-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 123. The skin shall be taken off within 4 inches of the base of the shank, neatly beveled on the edges, and with not over three-quarter inch of fat left on any portion of the shoulder from which the skin has been removed. Shall be individually wrapped in paper and neatly packaged in containers preparatory to freezing.

ITEM 125

Fresh, Skinless, Boneless Fatted Shoulders.—Shall be prepared in accordance with specifications as set forth for Item 123; shall be boneless, skinless, and the fat shall be removed to within one-half inch of the lean. Shall be packaged in containers lined with paper preparatory to freezing.

ITEM 126

Fresh Boston Butts, 3- to 8-Pound Range.—Shall be cut from the shoulders with the neck bone and ribs removed; the surplus fat shall be removed to within one-half inch of the lean meat on all portions of the butts, which shall be neatly beveled on the edges; and shall include the end of the shoulder blade. Butts shall be relatively thick, plump, and firm. The lean meat shall be relatively fine in texture, moderately thick, interspersed with reasonably firm white fat. Excessively large butts are not acceptable.

Shall be neatly packaged in containers lined with paper, and each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 127

Fresh Boston Butts, Over 8 Pounds.—Shall be cut, trimmed, selected, graded, prepared, and packaged in accordance with specifications as set forth for Item 126.

ITEM 128

Fresh Boneless Pork Butts, "Cellar Trim," Over 2 Pounds.—Shall be made with that portion of the shoulder after the picnic has been removed; shall consist of the Boneless Butts, "cellar trim," from which the lip has been removed and which are trimmed smooth on all edges in accordance with best commercial practice. Shall be relatively thick, plump, and firm. The lean meat shall be relatively thick, interspersed with reasonably firm white fat; shall be in one piece and shall be entirely boneless. Excessively large "cellar trim" butts are not acceptable.

Shall be neatly packaged in containers lined with paper, and each container shall be filled as completely and compactly as possible, to give support to the walls of the container without undue bulging.

ITEM 129

Fresh Pork Briskets.—Shall be produced by removing the shoulder end from the bellies. Shall be boneless, approximately 3 inches wide, moderately uniform in thickness, and reasonably smooth on all edges. Shall be relatively firm and moderately thick.

ITEM 130

Fresh Clear, Square-Cut Seedless Bellies, 8- to 22-Pound Range.—Shall be standard bellies having good conformation; shall be seedless, boneless, free of red bone and brisket cartilage; and of relatively uniform thickness throughout. Shall be well proportioned as to length, width, and thickness; the length shall be not less than one and one-half times, nor more than twice the width. Shall be separated from the fat back not in excess of $2\frac{1}{4}$ inches above and beyond the scribe line for bellies weighing from 16 to 22 pounds, $1\frac{3}{4}$ inches for bellies weighing from 12 to 16 pounds, and $1\frac{1}{2}$ inches for bellies weighing from 8 to 12 pounds. The minimum thickness at the flank side (exclusive of the pocket) shall be $1\frac{1}{2}$ inches for bellies weighing from 16 to 22 pounds, $1\frac{1}{4}$ inches for bellies weighing from 12 to 16 pounds, and 1 inch for bellies weighing 8 to 12 pounds. Shall be closely trimmed and practically square on all edges. The brisket shall not be removed.

ITEM 131

Fresh American Cut Clear Bellies, 25- to 60-Pound Range.—Shall be standard American cut bellies having good conformation, with ribs and breastbone removed. Shall be of relatively uniform thickness throughout and shall be separated from the fat back not to exceed $2\frac{1}{2}$ inches above and beyond the scribe line. Shall be trimmed on all edges. The "bootjack" may be left on but shall not exceed $2\frac{1}{2}$ inches. Skins shall be reasonably thin and smooth and free from blemishes and scars. Shall be offered in 5-pound ranges from 25 to 40 pounds and in 10-pound ranges from 40 to 60 pounds.

ITEM 135

Fresh Short Clear Backs, 18- to 35-Pound Range.—Shall be standard American cut short clear backs having good conformation. Shall be produced by separation of the shoulders, bellies, and hams. Backbones and ribs shall be removed. Tail bones shall be sawed down flush with meat.

ITEM 136

Fresh Fat Backs.—Shall be of good commercial quality and shall consist of the upper part of the side of the hog with the loin out and the ham and shoulder removed; shall be reasonably squared, with the exception of the tail end, which shall be squared sufficiently to leave not more than a 2-inch bevel on the corner; semiloose pieces shall be removed. The width and thickness of each back shall be reasonably uniform in its entire length. Shall be offered in usual weight ranges.

ITEM 137

Fresh Clear Plates.—Shall be made from the fat end of the pork shoulder, with the blade bone removed and the neck side squared. The plates shall weigh not less than 3 pounds each.

ITEM 138

Fresh Jowl Butts.—Shall be made from the pork jowl, cut in accordance with best commercial practice; shall be slightly faced with all the loose pieces cut off.

ITEM 139

Fresh Spareribs.—Shall be fresh cut in accordance with best commercial practice. Shall be whole or half sheets, with all semiloose pieces removed. Coarse spareribs will not be accepted. Neck bone shall not be included.

ITEM 140

Fresh Regular Pork Trimmings.—Shall be strictly fresh-cut trimmings and shall contain not in excess of 50 percent of trimmable fat. Shall be neatly packed in a container lined with paper preparatory to freezing.

ITEM 141

Fresh Full Cut Pork Heads.—Heads shall be removed from the carcass by cutting straight across, leaving the jowl on the head. The tongue shall be removed by cutting through the fat on the under side. The head shall be split sufficiently to permit the removal of the brain and the ethmoid and turbinated bones, but the two parts of the head shall not be completely severed. The ear drums shall be removed, nostrils cleaned, and teeth ground.

ITEM 150

Fresh Pork Snouts.—Shall be fresh pork snouts, full cut and well trimmed in accordance with best commercial practice.

ITEM 151

Fresh Pork Livers.—Shall consist of strictly fresh livers. Shall be whole, of good color and quality, firm, and plump. Shall be free from gall bag, loose tissue, portal gland, surrounding fats. Extremely light or extremely dark colored livers will not be accepted. Very slightly cut or very slightly torn livers may be included.

Shall be neatly packaged in containers lined with paper preparatory to freezing.

When transferring packed boxes of fresh chilled livers to the freezer, care should be exercised to keep the box flat, top side up, to keep the product from shifting.

ITEM 152

Fresh Pork Ears.—Shall be strictly fresh full cut ears, free from hair and scurf, and shall be cut and trimmed in accordance with best commercial practice.

ITEM 153

Fresh Pork Tails.—Shall be strictly fresh tails, well cut and trimmed in accordance with best commercial practice.

ITEM 155

Fresh Pork Kidneys.—Shall consist of strictly fresh chilled pork kidneys of good quality and color, firm and plump. Shall be free from blemishes, excessive membranous tissue, blood

vessels, ducts, and surplus embedded fats. It is satisfactory to include kidneys having end of lobes off and those having slight cuts. Pork kidneys may range from light brown to a dark brown. Extremely dark or extremely light colored kidneys will not be accepted.

Each pork kidney shall be wiped dry, and all loose fat particles shall have been removed.

Shall be neatly packaged in containers lined with paper preparatory to freezing.

The bottom layer shall be packed crosswise, vein side up, in rows lengthwise of box, filling in void space with kidneys placed lengthwise of box. Separate each layer of kidneys with two sheets of waxed paper. Pack second layer and each subsequent layer in the same manner as the bottom layer, except that kidneys shall be packed vein side down. Fold over or cover entire top surface of kidneys with paper and apply the cover to the container.

When transferring packaged containers of fresh pork kidneys to the freezer, care should be exercised to keep the container flat, top side up, which shall prevent kidneys from shifting.

ITEM 156

Fresh Pork Feet.—Shall be front or hind feet or mixed, cut and trimmed in accordance with best commercial practice. Vendor shall indicate on the offer form the type of feet offered (hind feet, front feet, or mixed). Mixed feet, if offered, shall be offered approximately 50 percent each of front and hind feet.

Shall be neatly packaged in a container lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 157

Fresh Pork Hearts.—Shall be pork hearts which are bright in appearance. Shall be trimmed practically free of the large gristly blood vessels and reasonably free of fat. Shall be thoroughly cleaned, free from blood clots, and in excellent condition.

Shall be neatly packaged in a container lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 158

Fresh Pork Brains.—Shall be strictly fresh pork brains; shall be whole brains of bright color, and practically free from blood clots and mutilation, and shall be in excellent condition.

Shall be neatly packaged in containers lined with paper preparatory to freezing and shall be packaged in layers lengthwise of box. Separate each layer of pork brains with two sheets of waxed paper. Pack second layer and each subsequent layer in the same manner as the bottom layer.

When transferring packaged containers of pork brains to the freezer, care should be exercised to keep the container flat, top side up, which shall prevent brains from shifting.

ITEM 175

Fresh Special Family Mess Pork From Soft or Oily Hogs.—Shall be prepared from hogs weighing not less than 100 pounds

dressed weight, with heads off, leaf fat out. The product shall be prepared in accordance with best commercial practice.

The carcasses, from which the heads, leaf fat, and kidneys shall have been removed, shall be split through the backbone. The hams shall be removed approximately 2½ inches from the aitchbone by cutting or chopping. Shall be short-shank hams, with the shanks cut off at least 2½ inches above the hock joints. The rough shoulders shall be removed by cutting or chopping in such a manner as to leave not more than 1½ ribs on the shoulders. The fore shanks shall be cut off close to the breast and parallel to the knee joint. The jowl butts shall be cut off square at approximately 1 inch above the last vertebra. The tenderloin, tails, and hanging tenders shall be removed. The diaphragms shall be removed to within one-half inch of the side.

The middles, without trimming, shall be cut in strips crosswise, in pieces of approximately 6 inches in width. The hams shall be cut in the same manner as the middles, except that the pieces shall be cut 3 inches in width. The rough shoulders shall be cut into strips 3 inches wide lengthwise of the side, which is directly opposite of the procedure involved in cutting both the middles and the hams. Badly mutilated cuts will not be accepted.

ITEM 180

Fresh Pork Cheek Meat—Manufacturing.—Shall be the lean muscle on the inside and outside of the lower jaw, trimmed free of the salivary gland, and shall include not more than 20 percent of trimmable fat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 181

Fresh Pork Head Meat—Manufacturing.—Shall be the lean meat trimmed from the head but shall not include the cheek meat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 182

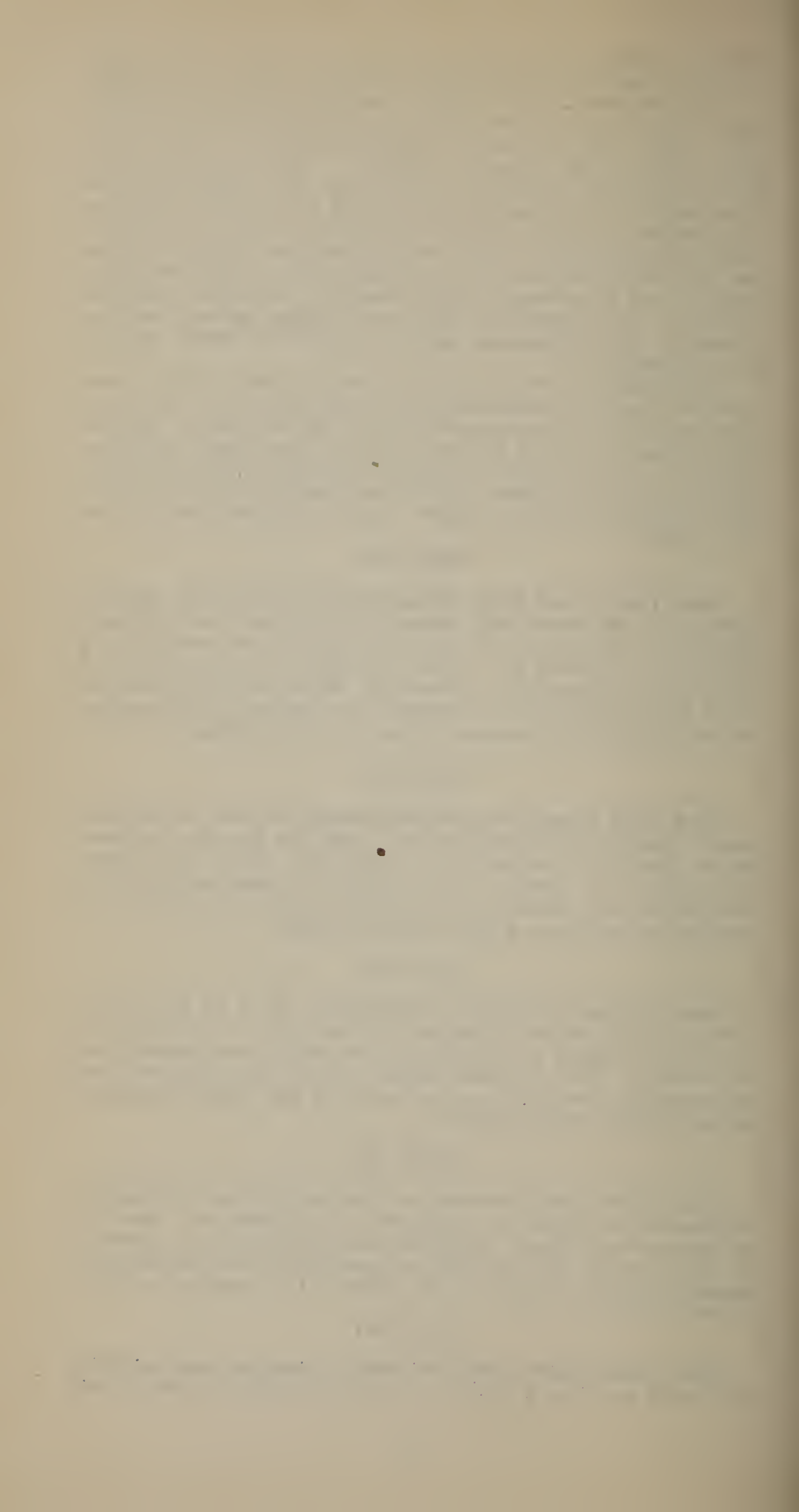
Fresh Special Lean Pork Trimmings.—Shall be fresh pork trimmings having not in excess of 15 percent of trimmable fat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 183

Fresh Extra Lean Trimmings.—Shall be fresh pork trimmings having not in excess of 5 percent of trimmable fat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 184

Fresh Blade Meat.—Shall be fresh trimmings removed from the blade bones and shall have not in excess of 5 percent of



trimmable fat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 185

Fresh Pork Tongues.—Shall be tongues with glands removed and shall be trimmed reasonably free of fat. Tongues trimmed to remove toothmarks may be included. Tongues shall be packaged in containers lined with paper preparatory to freezing. May be bulk packaged, or packaged in not less than three layers to a container, each such layer to be separated with two sheets of waxed or parchment paper. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging. Fold over or cover entirely the top surface of the tongues with paper and apply the cover to the container.

PART III

Meat Products Purchase Specifications

Frozen Pork Products

ITEM 200

Frozen Dressed Packer Hog Sides.—Shall be prepared in accordance with specifications as set forth for **Item 100** in weight ranges, grade, preparation, and wrapping. Hog sides shall be individually frozen in accordance with specifications as set forth for **Article IX** (Freezing), by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 203

Frozen Singed Wiltshire Sides, 50- to 85-Pound Range.—Shall be prepared, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 103**. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing), by laying in one layer on a rack or by hanging.

ITEM 204

Frozen Scalded Wiltshire Sides, 50- to 85-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 104**. Shall be wrapped, tagged, and marked in accordance with specifications as set forth for **Item 203**. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 205

Frozen Pork Loins, 8- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Items 105** in cut, trim, selection, and grade. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 206

Frozen Semiboneless Pork Loins, 6- to 18-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 106** in cut, trim, selection, grade, wrapping, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 207

Frozen Short Rib Backs, 20- to 35-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 107** in cut, trim, selection, and grade. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 210

Frozen Regular Hams, 10- to 21-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item**

110 in cut, trim, selection, grade, wrapping, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 215

Frozen Skinned Hams, 10- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 115 in cut, trim, selection, grade, wrapping, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 216

Frozen Skinless, Boneless, Fatted Hams.—Shall be prepared in accordance with specifications as set forth for Item 116 in cut, trim, selection, grade, wrapping, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 218

Frozen Shankless Hams, 8- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 118 in cut, trim, selection, grade, wrapping, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 220

Frozen Regular Picnics, 4- to 8-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 120 in cut, trim, selection, grade, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 221

Frozen Regular Picnics, 8- to 12-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 121 in cut, trim, selection, grade, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 223

Frozen Regular New York Style Shoulders, 10- to 20-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 123 in cut, trim, selection, grade, wrapping, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 224

Frozen Skinned New York Style Shoulders, 10- to 20-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 124 in cut, trim, selection, grade, wrapping, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 225

Frozen, Skinless, Boneless Fatted Shoulders.—Shall be prepared in accordance with specifications as set forth for Item 125 in cut, trim, selection, grade, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 226

Frozen Boston Butts, 3- to 8-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 126** in cut, trim, selection, grade, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 227

Frozen Boston Butts, Over 8 Pounds.—Shall be prepared in accordance with specifications as set forth for **Item 127** in cut, trim, selection, grade, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 228

Frozen Boneless Butts, "Cellar Trim" Over 2 Pounds.—Shall be prepared in accordance with specifications as set forth for **Item 128** in cut, trim, selection, grade, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 240

Frozen Regular Pork Trimmings.—Shall be prepared in accordance with specifications as set forth for **Item 140** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 251

Frozen Pork Livers.—Shall be prepared in accordance with specifications as set forth for **Item 151** in trim, selection, grade, color, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 252

Frozen Pork Ears.—Shall be prepared in accordance with specifications as set forth for **Item 152** in trim and selection. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 255

Frozen Pork Kidneys.—Shall be prepared in accordance with specifications as set forth for **Item 155** in selection, grade, color, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 256

Frozen Pork Feet.—Shall be prepared in accordance with specifications as set forth for **Item 156** in cut, trim, and selection. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 257

Frozen Pork Hearts.—Shall be prepared in accordance with specifications as set forth for **Item 157** in trim and selection and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.



ITEM 258

Frozen Pork Brains.—Shall be prepared in accordance with specifications as set forth for **Item 158** in selection and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 280

Frozen Pork Cheek Meat—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 180** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 281

Frozen Pork Head Meat—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 181** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 282

Frozen Special Lean Pork Trimmings.—Shall be prepared in accordance with specifications as set forth for **Item 182** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 283

Frozen Extra Lean Trimmings.—Shall be prepared in accordance with specifications as set forth for **Item 183** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 284

Frozen Blade Meat.—Shall be prepared in accordance with specifications as set forth for **Item 184** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 285

Frozen Pork Tongues.—Shall be prepared in accordance with specifications as set forth for **Item 185** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

PART IV
Meat Products Purchase Specifications
Sweet Pickled Meats

ITEM 303

Cured Singed Wiltshire Sides, 50- to 90-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 103** in trim, selection, and grade. The sides when placed into cure shall weigh not less than 50 pounds nor more than 85 pounds each. Cured Wiltshire sides may originate from either fresh or frozen sides; shall be thoroughly chilled to an internal ham or shoulder temperature not higher than 36° to 38° F. before pumping. They shall be pumped with pickle not less than 97- to 100-degree salometer strength containing sodium nitrate and/or nitrite of soda according to best commercial practice.

Sides shall be pumped 20 to 25 stitches each, and the total amount of pickle injected shall be 5½ to 6½ percent. After pumping, the shoulder pockets shall be sprinkled with a mixture containing approximately 95 parts of salt and 5 parts of sodium nitrate, using about 4 ounces of the mixture worked well down into the bottom of each pocket.

At the time of placing the sides into curing vats, the surface of the sides shall be sprinkled very lightly with salt so as to prevent the sides from sticking while curing. The cover pickle used for curing shall be not less than 80-degree salometer strength containing sodium nitrate and/or nitrite of soda according to best commercial practice. No sugar shall be used in either the pumping or curing pickle.

Sides shall be left in cure 7 to 10 days. After the sides have been cured, they shall be taken from pickle and drained face down in piles not over 3 feet high for 48 hours, at a temperature of 34° to 38° F. They shall be wiped free of surface pickle, dusted in borax, and then packed. A small muslin bag containing approximately 2 ounces of salt shall be placed in the pockets where the blade bones have been removed. (Such bag containing salt is not required between the period beginning November 1 and including April 30 of each year.) In order to accumulate product for shipment in practical quantities, it will be satisfactory to hold packed product for 3 days or less in refrigerated temperatures, preferably at 26° to 30° F. In case such temperatures are not available, the product may be so carried in temperatures 36° to 38° F.

Before being packed, the cured Wiltshire sides shall be graded into the weight ranges as follows: 50 to and including 65 pounds; 66 to and including 70 pounds; 71 to and including 75 pounds; over 75 pounds.

The different weight and fat selections shall be separately packed. The boxes containing the first quality selection shall be stenciled adjacent to the marks indicating number of pieces,

weight, and weight average with the marks "No. 1," "No. 2," or "No. 3," depending on the fat selection that the box contains. Similarly, boxes containing miscuts, etc., shall be marked "C1," "C2," "C3."

If shipping orders are not available at time of maximum curing age, the meats shall be packed.

Four sides shall be packed in each container. They shall be packed under pressure in containers suitable for export.

When cured Wiltshires are designated to be baled, they shall be packaged, tagged, and marked as follows: Shall be packaged either two or four sides to the bale, not exceeding 280 pounds net weight capacity.

Sides weighing less than 70 pounds shall be packaged four sides to the bale by placing the sides back to belly, flesh to flesh, shoulder to ham; if possible, match right sides to left sides and always with the two center sides skin to kin. Care should be exercised, however, to place them so that the rib ends of one side do not tear the flesh or back of another.

Sides weighing in excess of 70 pounds shall be packaged two sides to the bale by placing the sides skin to skin, back to belly, shoulder to ham.

The two or four sides shall be completely covered with a suitable Kraft style waxed crinkled paper or crinkled paper bag of not less than 45 pounds basis (before crinkling); crinkled to 30 percent minimum elasticity and waxed to 15 percent, or a comparable and suitable paper or bag meeting these specifications.

The two or four paper-covered sides shall then be covered with a cotton knit bag which shall consist of 8's yarn, 16-gauge, 24-inch cylinder, 384 needles, 115 pounds per hundred, side stretch 40 to 50 inches, cut 78 or 80 inches long, or a suitable and comparable bag so manufactured having the equivalent length, stretch, and not less than 115 pounds per hundred. Each cotton knit bag shall be adequately sewed with a suitable twine as follows: Grasp the open end of the bag, make a stitch 6 to 8 inches in from the end of the bag, tie stitch, grasp corner of the bag to form an ear or lug; wrap the twine twice around the lug and secure with two stitches and cut off. Then make another stitch 6 to 8 inches from the opposite end of the bag, tie stitch, grasp the corner to form an ear or lug; wrap the twine around the lug, secure with two stitches, and continue stitching to close the remainder of the opening.

The completely covered Wiltshire sides shall then be tied with a suitable rope consisting of 25 to 40 feet per pound, having 3 to 8 ply, and a breaking strength of not less than 700 pounds. Three ropes shall be used, one on each end, and the third shall be tied around the middle of the bundle. The two end ropes shall be placed well out to the end of the bundle. Each rope shall be drawn tight. The object in sewing the bag and roping the bundle is to create a firm package which will completely cover the meat and withstand unusually rough handling, which may occur under war conditions, without becoming loose or sloppy. The package shall be as compact as possible in order to conserve shipping space.

Each bale of cured Wiltshire sides shall bear two suitable wooden tags ($2\frac{1}{4}$ by $4\frac{1}{2}$ by $\frac{1}{4}$ inch, with a hole punctured on one end to facilitate tying) marked as follows: On the one side of the tag shall appear the MFO symbol, requisition number, and FSCC contract number. On the opposite side shall be printed the name of product, name of vendor, the weight range, grade number, net weight, and gross weight. These tags shall be securely fastened to the bale by means of sewing or by tying.

ITEM 304

Cured Scalded Wiltshire Sides, 50- to 90-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 104**; shall be cured, wrapped, and/or packaged, tagged, and marked in accordance with specifications as set forth for **Item 303**.

ITEM 310

Sweet Pickled Regular Hams, 10- to 21-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 110** in cut, trim, selection, and grade. Shall be cured in accordance with specifications as set forth for **Article X** (Cured Sweet Pickled Meats).

ITEM 315

Sweet Pickled Skinned Hams, 10- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 115** in cut, trim, selection, and grade. Shall be cured in accordance with specifications as set forth for **Article X** (Cured Sweet Pickled Meats).

ITEM 318

Sweet Pickled Shankless Hams, 10- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 118** in cut, trim, selections, and grade. Shall be cured in accordance with specifications as set forth for **Article X** (Cured Sweet Pickled Meats).

ITEM 320

Sweet Pickled Regular Picnics, 4- to 8-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 120** in cut, trim, selections, and grade. Shall be cured in accordance with specifications as set forth for **Article X** (Cured Sweet Pickled Meats).

ITEM 321

Sweet Pickled Regular Picnics, 8- to 12-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 121** in cut, trim, selection, and grade. Shall be cured in accordance with specifications as set forth for **Article X** (Cured Sweet Pickled Meats).

PART V

Meat Products Purchase Specifications

Salted Pork Products

ITEM 407

Salted Short Rib Backs, 20- to 35-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 107** in cut, trim, selection, and grade and shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 423

Salted Regular New York Style Shoulders, 10- to 20-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 123** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 424

Salted Skinned New York Style Shoulders, 10- to 20-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 124** in cut, trim, selection, and grade and shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 430

Salted Clear Square Cut Seedless Bellies, 8- to 22-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 130** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 431

Salted American Cut Clear Bellies, 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 131** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 435

Salted Short Clear Backs, 18- to 35-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 135** in cut, trim, selection, and grade, and shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 436

Salted Fat Backs.—Shall be prepared in accordance with specifications as set forth for **Item 136** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 437

Salted Clear Plates.—Shall be prepared in accordance with specifications as set forth for **Item 137** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 438

Salted Jowl Butts.—Shall be prepared in accordance with specifications as set forth for **Item 138** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 450

Salted Pork Snouts.—Shall be prepared in accordance with specifications as set forth for **Item 150** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 452

Salted Pork Ears.—Shall be prepared in accordance with specifications as set forth for **Item 152** in cut, trim, selection, and grade. Shall be salted and processed in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 453

Salted Pork Tails.—Shall be prepared in accordance with specifications as set forth for **Item 153** in cut, trim, and selection. Shall be salted in accordance with specifications as set forth for **Article XI** (Salted Meats).

ITEM 456

Salted Pork Feet.—Shall be prepared in accordance with specifications as set forth for **Item 156** in cut and trim. Shall be cured and salted in accordance with specifications as set forth for **Article XI** (Salted Meats).

Shall be dry salted pork feet. A quantity of clean, dry salt shall be packed between the layers and open crevices in each container.

PART VI

Meat Products Purchase Specifications

Barreled Sweet Pickled Meats

ITEM 528

Barreled Pork Briskets.—Shall be prepared in accordance with specifications as set forth for **Item 128** in cut, trim, selection, and grade; shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 531

Barreled Belly Pork.—Shall be prepared in accordance with specifications as set forth for **Item 131** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 536

Barreled Fat Back Pork.—Shall be prepared in accordance with specifications as set forth for **Item 136** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 537

Barreled Clear Plates.—Shall be prepared in accordance with specifications as set forth for **Item 137** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 538

Barreled Jowl Butts.—Shall be prepared in accordance with specifications as set forth for **Item 138** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 539

Barreled Spareribs.—Shall be prepared in accordance with specifications as set forth for **Item 139** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 541

Barreled Full Cut Pork Heads.—Shall be prepared in accordance with specifications as set forth for **Item 141** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 550

Barreled Pork Snouts.—Shall be prepared in accordance with specifications as set forth for **Item 150** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 552

Barreled Pork Ears.—Shall be prepared in accordance with specifications as set forth for **Item 152** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 553

Barreled Pork Tails.—Shall be prepared in accordance with specifications as set forth for **Item 153** in cut, trim, selection, and grade. Shall be cured, processed, and packaged in accordance with specifications as set forth for **Article XII** (Barreled Meats).

ITEM 575

Barreled Special Family Mess Pork From Soft or Oily Hogs.—Shall be prepared in accordance with specifications as set forth for **Item 175** in weight, selection, cut, and trim. The various cuts shall be packed in their natural proportions into new hardwood barrels, cut surfaces up, in layers. Each barrel shall be packaged 200 pounds green weight. Five percent salt shall be spread between the layers of meat in the process of packing. The product shall be cured in 100-degree brine, to which nitrate and/or nitrite has been added. Not less than 45 pounds of capping salt shall be added, one-half to be placed on the bottom and one-half to be placed on the top of each barrel. If capping salt is not available, fine salt shall be used, and the amount shall be increased to 50 pounds.

The product shall be overhauled on the fifth day, the fifteenth day, and again on the thirtieth day or thirty-fifth day. Overhauling shall consist of rolling the barrels over the floor for a distance of at least 150 feet.

PART VII

Meat Products Purchase Specifications Smoked Meats

ITEM 607

Smoked Short Rib Backs, 20- to 35-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 107** in cut, trim, selection, and grade. Shall be salted in accordance with specifications as set forth for **Article XI** (Salted Meats). Shall be smoked as may be directed by **FSCC** in accordance with specifications as set forth for **Article XIII** (Smoking Meats).

ITEM 610

Smoked Regular Hams, 10- to 21-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 110** in cut, trim, selection, and grade. Shall be cured in accordance with specifications as set forth for **Article X** (Cured Sweet Pickled Meats). Shall be smoked in accordance with specifications as set forth for **Article XIII** (Smoking Meats).

ITEM 615

Smoked Skinned Hams, 10- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 115** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 610**.

ITEM 618

Smoked Shankless Hams, 8- to 25-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 118** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 610**.

ITEM 620

Smoked Regular Picnics, 4- to 8-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 120** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 610**.

ITEM 621

Smoked Regular Picnics, 8- to 12-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 121** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 610**.

ITEM 623

Smoked Regular New York Style Shoulders, 10- to 20-Pound Range.—Shall be prepared in accordance with specifications as

set forth for **Item 123** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 607**.

ITEM 624

Smoked Skinned New York Style Shoulders, 10- to 20-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 124** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 607**.

ITEM 630

Smoked Clear Square Cut Seedless Bellies, 8- to 22-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 130** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 607**.

ITEM 635

Smoked Short Clear Backs, 18- to 35-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 135** in cut, trim, selection, and grade. Shall be cured and smoked in accordance with specifications as set forth for **Item 607**.

PART VIII

Meat Products Purchase Specifications

Fresh Beef

Fresh Carcass Beef.

- ITEM 700. U. S. Choice grade steer.
- ITEM 701. U. S. Good grade steer.
- ITEM 702. U. S. Commercial grade steer.
- ITEM 703. U. S. Utility grade steer.
- ITEM 704. U. S. Cutter grade steer.
- ITEM 705. U. S. Canner grade steer.
- ITEM 706. U. S. Choice grade heifer.
- ITEM 707. U. S. Good grade heifer.
- ITEM 708. U. S. Commercial grade heifer.
- ITEM 709. U. S. Utility grade heifer.
- ITEM 710. U. S. Cutter grade heifer.
- ITEM 711. U. S. Canner grade heifer.
- ITEM 712. U. S. Commercial grade cow.
- ITEM 713. U. S. Utility grade cow.
- ITEM 714. U. S. Cutter grade cow.
- ITEM 715. U. S. Canner grade cow.

The above items shall meet all specifications for class and grade as set forth by the Agricultural Marketing Administration, United States Department of Agriculture, in accordance with the Official U. S. Standards for Grades of Carcass Meats, Service Regulatory Announcement AMS No. 99 (and amendments thereto) dated May 1942.

Carcasses under 300 pounds shall be delivered in sides, and carcasses weighing 300 pounds and over shall be delivered in quarters. Preparatory to freezing, each beef side and/or beef quarter shall be wrapped, using a crinkled kraft paper, or crinkled kraft paper bag, and a stockinet bag in accordance with specifications as set forth for **Item 100**. Each beef side and/or beef quarter shall be identified with a tag which shall be marked showing the name of product, name of vendor, contract number, weight range, grade, and a symbol to be prescribed by FSCC prior to delivery.

ITEM 725

Fresh Boneless Carcass Beef.—Shall be prepared from fresh carcass beef, which shall meet all requirements for class and grade in accordance with specifications as set forth for **Items 700, 701, 702, 703, 706, 707, 708, 709, 712, and 713**, respectively.

Shall be fresh beef, boned in accordance with best commercial practice, conforming with applicable provisions of Tentative United States Navy Specifications for Beef, Boneless, Revised September 7, 1942; shall apply to cutting (E-1); boning (E-2); trimming (E-3); division of cuts (E-4). *Trimming shall not be ground.*

Heavy carcasses shall be closely trimmed of fat, so that the resultant boneless beef shall not have a greater percentage of fat than the beef carcasses of lighter weight. Total fat content of the trimmings shall not exceed 30 percent. It is intended that the above division of cuts will produce approximately 50 percent roasts and steaks, 25 percent of stewing and boiling beef, and 25 percent trimmings.

Cuts of beef for group (1) containing roasts and steaks shall be wrapped in paper and packaged separately according to their class and grade.

Cuts of beef for group (2) shall include stewing beef, boiling beef, and trimmings and shall be wrapped in paper and packaged according to their class and grade, in units of not more than 10 pounds, and shall not contain any pieces over 4 pounds. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 726

Fresh Boneless Manufacturing Beef From Whole Carcasses.—Shall be prepared from beef which shall meet all class and grade requirements, in accordance with specifications as set forth for Items 705, 711, and 715 (or better), respectively. Shall be reasonably firm and dry beef and shall be boned in accordance with best commercial practice. All portions of the carcass may be used subject to the following restrictions:

1. The tenderloin may be retained by the packer.
2. All cuts of the carcass, except the tenderloin, which may be excluded, shall be used in the proportion in which it exists in the carcass.
3. Serous membranes shall be stripped from the flanks, skirts, and navel ends. Hanging tenderloins shall be trimmed free of blood stains and clots and serous membranes. Shank meat shall have large tendons cut off.
4. So far as practicable, it is desired that the very lean beef shall be mixed with the fatter beef. The maximum percentage of trimmable fat shall not exceed 10 percent of the total beef used.

Shall be packaged in a container lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 727

Fresh Boneless Beef Chucks.—Shall be fresh boneless chucks, which have been boned and prepared in accordance with best commercial practice, and may include the brisket. The trimmable fat shall not exceed 20 percent. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 728

Fresh Manufacturing Beef—Trimmings.—Shall be prepared from strictly fresh beef flanks and hanging tenders, cut and trimmed in accordance with best commercial practice. Flanks

shall be boneless; serous membranes, all fibrous tissue, and cod fat shall be removed. The hanging tenders shall be trimmed free from glands and excessive fat; shall have blood veins, blood clots, tendinous and fibrous tissue removed. The resultant fat content shall not exceed 25 percent. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 750

Fresh Beef Kidneys.—Shall consist of strictly fresh beef kidneys of good quality and color, firm and plump. Shall be free from blemishes, excessive membranous tissue, blood vessels, ducts, and surplus embedded fat. It is satisfactory to include kidneys having end of lobes off and those having slight cuts. Beef kidneys may range from light brown to a dark brown. Extremely light or extremely dark colored kidneys will not be accepted.

Each kidney shall be wiped dry with a clean cloth to remove loose particles of fat prior to packaging. When packing fresh chilled beef kidneys, the container shall be lined with paper.

The bottom layers shall be packed crosswise, vein side up, in rows lengthwise of container, filling in void spaces with kidneys placed lengthwise in the container. Separate each layer of kidneys with two sheets of paper. Pack second layer and each subsequent layer in the same manner as the bottom layer, except that the kidneys shall be packed vein side down. Fold over or cover entirely the top surface of the kidneys with paper and apply the cover to the container.

When transferring packaged containers of fresh beef kidneys to the freezer, care should be exercised to keep the container flat, top side up, which shall prevent kidneys from shifting.

ITEM 751

Fresh Beef Hearts, Type 1.—Shall be beef hearts which are bright in appearance; shall be trimmed practically free of the large gristly blood vessels and "heart cap"; shall be reasonably free of fat; shall be thoroughly cleaned, free from blood clots, and in excellent condition. Shall be packaged in containers lined with paper; shall be neatly packaged, and each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 752

Fresh Beef Hearts, Type 2.—Shall be fresh beef hearts with the heart valve attached; shall be free from blood clots, having an aorta not more than 2 inches in length. Shall be packaged preparatory to freezing in accordance with specifications as set forth for type 1 beef hearts.

ITEM 753

Fresh Beef Livers, Grade No. 1.—Shall be relatively short, thick, and moderately plump. Livers having slight cuts or blemishes may be accepted. The gall bladder, and practically all connective fibrous tissue, shall be removed. Shall be relatively uniform in color but may range from a dark tannish shade to a chocolate brown. The product shall be strictly fresh and in an excellent condition.

Fresh livers shall be placed individually on racks or trays (not stacked) and shall be transferred into the chill room to be thoroughly chilled, in a wind tunnel, or similar method giving the equivalent results until livers are firm but not frozen. Shall then be individually wrapped in paper and neatly packaged preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 754

Fresh Beef Livers, Grade No. 2.—Shall be beef livers which may be moderately short and thick to slightly long, and moderately thin. Livers having slight cuts and/or blemishes are acceptable. The gall bladder, and practically all connective fibrous tissue, shall be removed. Shall be reasonably uniform in color, but may range from a medium tannish shade to a brownish black. The product shall be strictly fresh and in excellent condition. Shall be wrapped and packaged preparatory to freezing in accordance with specifications as set forth for Item 753.

ITEM 755

Fresh Beef Brains.—Shall be strictly fresh brains; shall be whole brains of bright color and practically free from blood clots and mutilation. Shall be in excellent condition. Shall be neatly packaged in paper-lined containers and prepared for the freezer in accordance with specifications as set forth for Item 158.

ITEM 756

Fresh Beef Tripe, Honeycomb.—Shall have an attractive appearance; shall show the honeycomb sections throughout; shall show evidence of having been properly scalded and thoroughly scraped and cleaned. Shall show a high degree of resiliency characteristic of strictly fresh tripe and shall otherwise be in excellent condition. Shall be neatly and compactly packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 757

Fresh Oxtails.—Shall be oxtails which are reasonably thick; the proportion of lean and fat to bone shall be reasonably high and the space between the joints reasonably well filled with lean varying in color from red to somewhat shady. Fat may range from white to slightly yellow in color. The product shall be in excellent condition and shall weigh not less than three-quarter pound each. Shall be neatly packaged in containers lined with paper preparatory to freezing. The ends of the tails may be tipped but shall not be completely severed; shall be packaged widthwise of container, alternating the thick end and the tipped ends, which shall be folded over, facilitating a solidly packaged container.

ITEM 760

Fresh Beef Cheek Meat.—Manufacturing.—Shall be the lean muscle on the inner side and outside of the lower jaw, trimmed free of the salivary gland, and shall include not more than 20 percent of trimmable fat. Shall be packaged in containers lined

with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 761

Fresh Beef Head Meat—Manufacturing.—Shall be the lean meat trimmed from the head but shall not include the cheek meat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 765

Fresh Beef Tongues.—Shall be fresh beef tongues cut off at a point that removes the soft palate and leaves the epiglottis on the tongue. One-half inch of fat may be left on the under side of the tongue, which shall be trimmed smooth in removing the glands. This grade of tongue may have a single mutilation not over $2\frac{1}{2}$ inches in diameter or $1\frac{1}{2}$ inches in depth, or three mutilations not over the size of a half dollar in circumference or of 1 inch in depth. The tip end may be cut off up to a point where cross-section thickness does not exceed $1\frac{1}{2}$ inches. Shall be neatly packed in containers lined with paper preparatory to freezing by placing the tongues in layers crosswise in the container, with the butts reversed and skin to fat. Separate each layer of tongues with two sheets of wax or parchment paper. Pack second layer and each subsequent layer in the same manner as indicated for the first layer until containers are completely filled without undue bulging. Fold over or cover entirely the top surface of tongues with paper and apply the cover to the container.

PART IX
Meat Products Purchase Specifications
Frozen Beef

Frozen Carcass Beef.

- ITEM 800. U. S. choice grade steer.
- ITEM 801. U. S. good grade steer.
- ITEM 802. U. S. commercial grade steer.
- ITEM 803. U. S. utility grade steer.
- ITEM 804. U. S. cutter grade steer.
- ITEM 805. U. S. canner grade steer.
- ITEM 806. U. S. choice grade heifer.
- ITEM 807. U. S. good grade heifer.
- ITEM 808. U. S. commercial grade heifer.
- ITEM 809. U. S. utility grade heifer.
- ITEM 810. U. S. cutter grade heifer.
- ITEM 811. U. S. canner grade heifer.
- ITEM 812. U. S. commercial grade cow.
- ITEM 813. U. S. utility grade cow.
- ITEM 814. U. S. cutter grade cow.
- ITEM 815. U. S. canner grade cow.

The above items shall be carcass beef meeting all requirements and conditions in accordance with the applicable Federal specifications for class and grades as set forth for Items 700 to 715, inclusive, and shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 825

Frozen Boneless Carcass Beef.—Shall be prepared in accordance with specifications as set forth for Item 725 and shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 826

Frozen Boneless Manufacturing Beef From Whole Carcasses.—Shall be prepared in accordance with specifications as set forth for Item 726 and shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 827

Frozen Boneless Beef Chucks.—Shall be prepared in accordance with specifications as set forth for Item 727 and shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 828

Frozen Manufacturing Beef—Trimmings.—Shall be prepared in accordance with specifications as set forth for Item 728 and shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 850

Frozen Beef Kidneys.—Shall be prepared in accordance with specifications as set forth for **Item 750** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 851

Frozen Beef Hearts, Type 1.—Shall be prepared and packaged in accordance with specifications as set forth for **Item 751** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 852

Frozen Beef Hearts, Type 2.—Shall be prepared in accordance with specifications as set forth for **Item 752** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 853

Frozen Beef Livers, Grade No. 1.—Shall be prepared and packaged in accordance with specifications as set forth for **Item 753** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 854

Frozen Beef Livers, Grade No. 2.—Shall be prepared and packaged in accordance with specifications as set forth for **Item 754** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 855

Frozen Beef Brains.—Shall be prepared and packaged in accordance with specifications as set forth for **Item 755** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 856

Frozen Beef Tripe, Honeycomb.—Shall be prepared and packaged in accordance with specifications as set forth for **Item 756** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 857

Frozen Oxtails.—Shall be prepared and packaged in accordance with specifications as set forth for **Item 757** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 860

Frozen Beef Check Meat—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 760** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 861

Frozen Beef Head Meat—*Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 761** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 865

Frozen Beef Tongues.—Shall be prepared in accordance with specifications as set forth for **Item 765** in trim, selection, and packaging and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

PART X

Meat Products Purchase Specifications

Barreled Beef

ITEM 900

Barreled Family Beef.—Shall consist of beef plates which have originated from cattle meeting the Federal Standards for U. S. Cutter Grade or better. The plates shall be cut into pieces weighing approximately 6 to 8 pounds each and shall be cured, processed, and packaged in accordance with specifications as set forth for Article XII (Barreled Meats).

ITEM 901

Barreled India Mess Beef.—Shall consist of heavy navels from steers which conform to Federal Standards for U. S. Good Grade or better.

Navels shall be free from scalps and bruises.

The diaphragm (skirt), with skirt fat and all loose trimmings, shall be removed.

The navels shall be cut into two pieces across ribs so the rib side will be the more narrow piece, weighing approximately 9 to 13 pounds. The navel side shall be cut into two pieces, resulting in full navel being cut into three pieces of about equal weight.

Briskets of same quality, in equal proportion of pieces of full navels, may be included, provided point end with first rib is cut off and not packed.

Shall be fully cured in vats 30 to 35 days, and shall be packaged in accordance with specifications as set forth for Article XII (Barreled Meats).

PART XI

Meat Products Purchase Specifications

Fresh Calf and Veal Sides

ITEM 1000

Fresh Carcass Calf and Veal Sides, U. S. Choice Grade, 50- to 275-Pound Range.—Shall meet all grade requirements for Choice Grade Calf and Veal, as set forth by the Agricultural Marketing Administration, United States Department of Agriculture, in accordance with the Official U. S. Standards for Grades on Calf and Veal Carcasses, Service and Regulatory Announcement, AMS, No. 114, dated September 1928, reissued April 1940, and amendments thereto.

Shall be fresh dressed calf and veal and shall be split into sides in accordance with best commercial practice. Preparatory to freezing, each side shall be wrapped with a kraft style crinkled paper or Kraft crinkled paper bag and then covered with a stockinet in accordance with specifications as set forth for Item 100.

Each side shall be identified with the official grade stamp, for example: "U. S. Choice."

Each calf and veal side, fores and hinds, shall be identified with a tag which shall show the contract number, name of vendor, name of product, weight range, a symbol to be prescribed by FSICC, and in addition, the grade of each side, which shall be abbreviated, using the following code symbols:

- V-1 (Choice Grade).
- V-2 (Good Grade).
- V-3 (Commercial Grade).
- V-4 (Utility Grade).

ITEM 1001

Fresh Carcass Calf and Veal Sides, U. S. Good Grade, 50- to 275-Pound Range.—Shall be prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1000.

ITEM 1002

Fresh Carcass Calf and Veal Sides, U. S. Commercial Grade, 50- to 275-Pound Range.—Shall be prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1000.

ITEM 1003

Fresh Carcass Calf and Veal Sides, U. S. Utility Grade, 50- to 275-Pound Range.—Shall be prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1000.

Fresh Calf and Veal Hinds

ITEM 1010

Fresh Calf and Veal Hinds, U. S. Choice Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be fresh dressed, choice grade calf and veal hinds; shall be cut and split in accordance with best commercial practice. Each hind shall be prepared, graded, wrapped, tagged, and marked in accordance with the specifications as set forth for **Item 1000**.

ITEM 1011

Fresh Calf and Veal Hinds, U. S. Good Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be good grade hinds, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1010**.

ITEM 1012

Fresh Calf and Veal Hinds, U. S. Commercial Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be commercial grade hinds, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1010**.

ITEM 1013

Fresh Calf and Veal Hinds, U. S. Utility Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be utility grade hinds, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1010**.

Fresh Calf and Veal Fores

ITEM 1020

Fresh Calf and Veal Fores, U. S. Choice Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be fresh dressed, choice grade calf and veal fores. Shall be cut and split in accordance with best commercial practice. Each fore shall be prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1000**.

ITEM 1021

Fresh Calf and Veal Fores, U. S. Good Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be good grade fores, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1020**.

ITEM 1022

Fresh Calf and Veal Fores, U. S. Commercial Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be commercial grade fores, prepared, graded, wrapped, tagged and marked in accordance with specifications as set forth for **Item 1020**.

ITEM 1023

Fresh Calf and Veal Fores, U. S. Utility Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be utility grade fores, prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1020**.

ITEM 1035

Fresh Boneless Veal, for Manufacturing Purposes, From U. S. Cull Grade or Better, From Carcasses Weighing 50- to 275-Pound Range.—Shall originate from veal that is reasonably firm and dry, and shall include meat from the entire carcasses.

1. The tenderloin may be excluded.
2. Sinews, cord, neck straps, kidneys, and spleen shall not be included.

Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 1040

Fresh Calf Hearts.—Shall be calf hearts which are bright in appearance. Shall be trimmed practically free of the large gristly blood vessels and reasonably free of fat. Shall be thoroughly cleaned, free from blood clots, and in excellent condition. Shall be neatly packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 1041

Fresh Veal Kidneys.—Shall be selected, prepared, and packaged in accordance with specifications as set forth for **Item 750** (Fresh Beef Kidneys).

ITEM 1042

Fresh Veal Brains.—Shall be selected, prepared, and packaged in accordance with specifications as set forth for **Item 158** (Fresh Pork Brains).

ITEM 1060

Fresh Calf and Veal Cheek Meat—Manufacturing.—Shall be the lean muscle on the inside and outside of the lower jaw, trimmed free of the salivary gland, and shall include not more than 20 percent of trimmable fat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 1061

Fresh Calf and Veal Head Meat—Manufacturing.—Shall be the lean meat trimmed from the head but shall not include the cheek meat. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 1065

Fresh Calf and Veal Tongues.—Shall be tongues trimmed to leave the epiglottis on the tongue. The hinge bones shall be cut flush with the butt end of the tongue. The fat at the base of the tongue shall be trimmed smooth in removing the glands.

Shall be neatly packaged in containers lined with paper preparatory to freezing. May be bulk-packaged, or packaged in not less than three layers to a container. Each layer of tongues shall be separated with two sheets of waxed or parchment paper. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging. Fold over or cover entirely the top surface of tongues with paper and apply the cover to the container.

PART XII

Meat Products Purchase Specifications

Frozen Calf and Veal Sides

ITEM 1100

Frozen Carcass Calf and Veal Sides, U. S. Choice Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be selected, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1000**; shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing) by laying in one layer on a rack or by hanging; shall not be stacked before being solidly frozen.

ITEM 1101

Frozen Carcass Calf and Veal Sides, U. S. Good Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1100**.

ITEM 1102

Frozen Carcass Calf and Veal Sides, U. S. Commercial Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1100**.

ITEM 1103

Frozen Carcass Calf and Veal Sides, U. S. Utility Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1100**.

Frozen Calf and Veal Hinds

ITEM 1110

Frozen Calf and Veal Hinds, U. S. Choice Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be selected, graded, split, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1010** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing) by laying in layers on a rack or by hanging; shall not be stacked before being solidly frozen.

ITEM 1111

Frozen Calf and Veal Hinds, U. S. Good Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1110**.

ITEM 1112

Frozen Calf and Veal Hinds, U. S. Commercial Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1110.

ITEM 1113

Frozen Calf and Veal Hinds, U. S. Utility Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1110.

Frozen Calf and Veal Fores

ITEM 1120

Frozen Calf and Veal Fores, U. S. Choice Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be selected, graded, split, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1020 and shall be frozen in accordance with specifications as set forth for Article IX (Freezing) by laying in layers on a rack or by hanging; shall not be stacked before being solidly frozen.

ITEM 1121

Frozen Calf and Veal Fores, U. S. Good Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1120.

ITEM 1122

Frozen Calf and Veal Fores, U. S. Commercial Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1120.

ITEM 1123

Frozen Calf and Veal Fores, U. S. Utility Grade, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1120.

ITEM 1135

Frozen Boneless Veal, for Manufacturing Purposes, From U. S. Cull Grade or Better, From Carcasses Weighing 50- to 275-Pound Range.—Shall be prepared and packaged in accordance with specifications as set forth for Item 1035 and shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 1140

Frozen Calf Hearts.—Shall be selected, prepared, and packaged in accordance with specifications as set forth for Item 1040 and shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 1141

Frozen Veal Kidneys.—Shall be selected and prepared in accordance with specifications as set forth for Item 1041; shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 1142

Frozen Veal Brains.—Shall be prepared in accordance with specifications as set forth for **Item 1042** and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 1160

Frozen Calf and Veal Cheek Meat—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 1060** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 1161

Frozen Calf and Veal Head Meat—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 1061** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 1165

Frozen Calf and Veal Tongues.—Shall be prepared in accordance with specifications as set forth for **Item 1065** in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

PART XIII

Meat Products Purchase Specifications

Fresh Lamb

ITEM 1200

Fresh Telescoped Type Lamb, U. S. Choice Grade, 25- to 60-Pound Range.—Shall be fresh dressed lambs from which melts or spleen has been removed. The fore shanks may be left intact, or they may be unjointed but left remaining with the carcass by flesh attachment until after the carcass has been graded and stamped, after which the shanks shall be removed. Before chilling, a loop of cord of proper length shall be passed around both forelegs as near as practical to the knee joints leaving sufficient slack between the two to draw over the neck at the last vertebra. This procedure draws the forelegs toward the neck to a position slightly forward of a line parallel to the backbone. The pressure thus exerted in the neck tends to straighten the neck, drawing it somewhat downward but not necessarily so far as to have it form a continuation of the back line. The reason for not drawing the neck and legs completely together is to avoid forcing the blade bone too high in the shoulder. This cord shall not be removed (if at all) until the lamb is hard frozen.

The hind shanks shall be removed at the hock joints either at the time of slaughter or at the time of telescoping.

After the carcass is chilled, legs shall be separated from the carcass squarely and perpendicular to the backbone at the point of the hip or pin bone, thus leaving the full pin bone on the leg. The hind legs shall be placed inside the internal cavity of the long cut front, with the tail side against the lumbar vertebra; thus the cut surface of the leg will be flush with the cut surface of the long front.

By using a needle, a cord shall be passed through from one side of the long front flank through both sides of the flanks remaining on the legs and shall be passed out through the flank remaining on the opposite side of the long front. All flank portions are to be pulled closely together and tied. The cord should then be again tied to form a loop which shall facilitate hanging the carcass:

A stockinet cover shall be placed on each lamb. This stockinet cover shall meet the specifications as set forth for **Item 100** and shall remain on the carcass when shipped.

Telescoped lamb shall be graded in accordance with the Federal standards for grade, and each carcass shall be stamped with a code symbol which shall represent such grades as follows:

- A-P (Choice Lamb).
- A-G (Good Lamb).
- A-C (Commercial Lamb).
- A-U (Utility Lamb).

Each telescoped lamb shall bear a suitable tag which shall be securely sewed or tied to each stockinet cover. Each such tag shall be marked showing the vendor's name, name of product, contract number, weight range, and a symbol to be prescribed by FSOC and the code symbol for each grade. The code symbol shall be legibly applied either by printing or stenciling on each tag, using red ink, in letters 2 inches high, 1 inch wide, and one-quarter inch body. There shall be a ¼-inch hyphen between the letters.

ITEM 1201

Fresh Telescoped Type Lamb, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1200.

ITEM 1202

Fresh Telescoped Type Lamb, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1200.

ITEM 1203

Fresh Telescoped Type Lamb, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1200.

ITEM 1210

Fresh Lamb Hind Saddles, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be selected and ribbed in accordance with best commercial practice and shall include the legs, loin, and one rib (thirteenth). The hind shanks shall be removed at the hock joints; shall be prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1200.

Shall be packaged two hind saddles to the bundle by placing two such hind saddles belly to belly, alternating leg ends. Each pair of saddles shall be tied with a suitable cord approximately 6 inches from each end, which shall produce a solid and compact package.

ITEM 1211

Fresh Lamb Hind Saddles, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1210.

ITEM 1212

Fresh Lamb Hind Saddles, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1210.

ITEM 1213

Fresh Lamb Hind Saddles, U. S. Utility Grade, From Carcasses Weighing 25- to 60-pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1210.

ITEM 1215

Fresh Lamb Fores, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be elected, ribbed in

accordance with best commercial practice, and shall include 12 ribs. The fore shanks shall be removed at the fore knee joint; shall be prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1200.

ITEM 1216

Fresh Lamb Fores, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1215.

ITEM 1217

Fresh Lamb Fores, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1215.

ITEM 1218

Fresh Lamb Fores, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1215.

ITEM 1220

Fresh Lamb Legs, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be lamb legs which are separated from the loin by cutting squarely in a line at a right angle to the chine bone, just exposing the end or point of the hip bone and leaving all of the hip bone in the legs. The cuts shall be made in a straight line which is perpendicular to the contour of the outside of the skin surface of the hind saddle.

Shall be packaged two pairs of legs to the bundle by placing each pair belly to belly, alternating leg ends. Each two pairs of legs shall be tied with a suitable cord approximately 6 inches from each end, which shall produce a solid and compact package.

Shall be graded, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1200.

ITEM 1221

Fresh Lamb Legs, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1220.

ITEM 1222

Fresh Lamb Legs, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1220.

ITEM 1223

Fresh Lamb Legs, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1220.

ITEM 1230

Fresh Lamb Livers.—Shall be selected, graded, prepared, and packaged preparatory to freezing, in accordance with specifications as set forth for Item 151 (Fresh Pork Livers).

ITEM 1231

Fresh Lamb and Sheep Hearts.—Shall be selected, prepared, and packaged preparatory to freezing, in accordance with specifications as set forth for **Item 157** (Fresh Pork Hearts).

ITEM 1232

Fresh Lamb and Sheep Brains.—Shall be selected, prepared, and packaged preparatory to freezing, in accordance with specifications as set forth for **Item 158** (Fresh Pork Brains).

ITEM 1240

Fresh Lean Boneless Lamb—Manufacturing.—Shall be boneless lamb meat derived from all, or any part, of the carcass. Shall be boned in accordance with best commercial practice.

1. Sinews, all cords, neck straps, kidneys, melts, and plucks shall not be included.
2. The amount of trimmable fat permissible shall not exceed 8 percent.

Shall be packaged in containers lined with paper preparatory to freezing. Containers shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 1250

Fresh Telescoped Type Yearlings, U. S. Choice Grade, 25- to 60-Pound Range.—Shall be prepared, graded, wrapped, tagged, and marked in accordance with specifications as set forth for **Item 1200**, except that each carcass shall be stamped with a code symbol which shall represent such grades as follows:

- C-P (Choice Yearlings).
- C-G (Good Yearlings).
- C-C (Commercial Yearlings).
- C-U (Utility Yearlings).

Each telescoped yearling shall bear a tag, marked and affixed to each stockinet cover in accordance with specifications as set forth for **Item 1200**, except that the code symbol shall be printed or stenciled on each tag, using black ink.

ITEM 1251

Fresh Telescoped Type Yearlings, U. S. Good Grade, 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1250**.

ITEM 1252

Fresh Telescoped Type Yearlings, U. S. Commercial Grade, 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1250**.

ITEM 1253

Fresh Telescoped Type Yearlings, U. S. Utility Grade, 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1250**.

ITEM 1260

Fresh Yearling Hind Saddles, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared, wrapped, and packaged in accordance with specifications as set forth for Item 1210. Shall be graded, marked, and tagged in accordance with specifications as set forth for Item 1250.

ITEM 1261

Fresh Yearling Hind Saddles, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1260.

ITEM 1262

Fresh Yearling Hind Saddles, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1260.

ITEM 1263

Fresh Yearling Hind Saddles, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1260.

ITEM 1265

Fresh Yearling Fores, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared, wrapped, and packaged in accordance with specifications as set forth for Item 1215; shall be graded, marked, and tagged in accordance with specifications as set forth for Item 1250.

ITEM 1266

Fresh Yearling Fores, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1265.

ITEM 1267

Fresh Yearling Fores, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1265.

ITEM 1268

Fresh Yearling Fores, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1265.

ITEM 1270

Fresh Yearling Legs, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared, wrapped, and packaged in accordance with specifications as set forth for Item 1220; shall be graded, marked, and tagged in accordance with specifications as set forth for Item 1250.

ITEM 1271

Fresh Yearling Legs, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1270.

ITEM 1272

Fresh Yearling Legs, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1270.

ITEM 1273

Fresh Yearling Legs, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1270.

ITEM 1280

Fresh Lamb and Mutton Cheek Meat—Manufacturing.—Shall be all the meat from the head, including the lips and glands. Shall be packaged in containers lined with paper preparatory to freezing. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 1285

Fresh Lamb and Mutton Tongues.—Shall be tongues trimmed so as to leave the epiglottis on the tongue. The hinge bones shall be cut flush with the butt end of the tongue. All fat shall be trimmed from the base of the tongue.

Tongues shall be packaged in containers lined with paper preparatory to freezing. May be bulk-packaged or packaged in not less than three layers to a container, each such layer to be separated with two sheets of waxed or parchment paper. Each container shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging. Fold over or cover entirely the top surfaces of the tongues with paper and apply the cover to the container.

PART XIV

Meat Products Purchase Specifications

Frozen Lamb

ITEM 1300

Frozen Telescoped Type Lamb, U. S. Choice Grade, 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1200**; shall be solidly frozen in accordance with specifications as set forth for **Article IX** (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1301

Frozen Telescoped Type Lamb, U. S. Good Grade, 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1300**.

ITEM 1302

Frozen Telescoped Type Lamb, U. S. Commercial Grade, 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1300**.

ITEM 1303

Frozen Telescoped Type Lamb, U. S. Utility Grade, 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1300**.

ITEM 1310

Frozen Lamb Hind Saddles, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1210**; shall be solidly frozen in accordance with specifications as set forth for **Article IX** (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1311

Frozen Lamb Hind Saddles, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1310**.

ITEM 1312

Frozen Lamb Hind Saddles, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1310**.

ITSM 1313

Frozen Lamb Hind Saddles, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1310.

ITEM 1315

Frozen Lamb Fores, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1215; shall be solidly frozen in accordance with specifications as set forth for Article IX (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1316

Frozen Lamb Fores, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1315.

ITEM 1317

Frozen Lamb Fores, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1315.

ITEM 1318

Frozen Lamb Fores, U. S. Utility Grade, From Carcasses Weighing 25- to 60-pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1315.

ITEM 1320

Frozen Lamb Legs, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1220; shall be solidly frozen in accordance with specifications as set forth for Article IX (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1321

Frozen Lamb Legs, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1320.

ITEM 1322

Frozen Lamb Legs, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1320.

ITEM 1323

Frozen Lamb Legs, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1320.

ITEM 1330

Frozen Lamb Livers.—Shall be prepared in accordance with specifications as set forth for **Item 1230**; shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 1331

Frozen Lamb and Sheep Hearts.—Shall be prepared in accordance with specifications as set forth for **Item 1231**; shall be frozen in accordance with specifications as set forth for **Article IX** (freezing).

ITEM 1332

Frozen Lamb and Sheep Brains.—Shall be prepared in accordance with specifications as set forth for **Item 1232**; shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 1340

Frozen Lean Boneless Lamb—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 1240**; and shall be frozen in accordance with specifications as set forth for **Article IX** (Freezing).

ITEM 1350

Frozen Telescoped Yearlings, U. S. Choice Grade, 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1250**; shall be solidly frozen in accordance with specifications as set forth for **Article IX** (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1351

Frozen Telescoped Yearlings, U. S. Good Grade, 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1350**.

ITEM 1352

Frozen Telescoped Yearlings, U. S. Commercial Grade, 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1350**.

ITEM 1353

Frozen Telescoped Yearlings, U. S. Utility Grade, 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1350**.

ITEM 1360

Frozen Yearling Hind Saddles, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1260**. Shall be solidly frozen in accordance with specifications as set forth for **Article IX** (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1361

Frozen Yearling Hind Saddles, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1360.

ITEM 1362

Frozen Yearling Hind Saddles, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1360.

ITEM 1363

Frozen Yearling Hind Saddles, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1360.

ITEM 1365

Frozen Yearling Fores, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1265. Shall be solidly frozen in accordance with specifications as set forth for Article IX (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1366

Frozen Yearling Fores, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1365.

ITEM 1367

Frozen Yearling Fores, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1365.

ITEM 1368

Frozen Yearling Fores, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1365.

ITEM 1370

Frozen Yearling Legs, U. S. Choice Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1270; shall be solidly frozen in accordance with specifications as set forth for Article IX (Freezing by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1371

Frozen Yearling Legs, U. S. Good Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1370.

ITEM 1372

Frozen Yearling Legs, U. S. Commercial Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1370.

ITEM 1373

Frozen Yearling Legs, U. S. Utility Grade, From Carcasses Weighing 25- to 60-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1370.

ITEM 1380

Frozen Lamb and Mutton Cheek Meat—Manufacturing.—Shall be prepared in accordance with specifications as set forth for Item 1280 in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

ITEM 1385

Frozen Lamb and Mutton Tongues.—Shall be prepared in accordance with specifications as set forth for Item 1285 in trim, selection, and packaging. Shall be frozen in accordance with specifications as set forth for Article IX (Freezing).

PART XV

Meat Products Purchase Specifications

Fresh Mutton

ITEM 1400

Fresh Telescoped Type Mutton, U. S. Choice Grade, 35- to 75-Pound Range.—Shall be selected, graded, prepared, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1200, except that the kidney knobs shall be removed. Mutton that is exceedingly fat will not be accepted.

Telescoped mutton shall be graded in accordance with the Federal standards for grade, and each carcass shall be stamped with a code symbol which shall represent such grades as follows:

- B-P (Choice Mutton).
- B-G (Good Mutton).
- B-C (Commercial Mutton).
- B-U (Utility Mutton).

Each telescoped mutton shall bear a tag, marked and affixed to each stockinet cover in accordance with specifications as set forth for Item 1200, except that the code symbol herein designated shall be printed or stenciled, using black ink.

ITEM 1401

Fresh Telescoped Type Mutton, U. S. Good Grade, 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1400.

ITEM 1402

Fresh Telescoped Type Mutton, U. S. Commercial Grade, 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1400.

ITEM 1403

Fresh Telescoped Type Mutton, U. S. Utility Grade, 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1400.

ITEM 1410

Fresh Mutton Hind Saddles, U. S. Choice Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be selected and ribbed in accordance with best commercial practice and shall include the legs, loin, and one rib (thirteenth). The hind shanks shall be removed at the hock joints. The kidney knobs shall be removed. Mutton that is exceedingly fat will not be accepted. Shall be prepared, graded, wrapped, tagged, and

marked in accordance with specifications as set forth for Item 1400.

Shall be packaged two hind saddles to the bundle by placing two such hind saddles belly to belly, alternating leg ends. Each pair of saddles shall be tied with a suitable cord approximately 6 inches from each end, which shall produce a solid and compact package.

ITEM 1411

Fresh Mutton Hind Saddles, U. S. Good Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1410.

ITEM 1412

Fresh Mutton Hind Saddles, U. S. Commercial Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1410.

ITEM 1413

Fresh Mutton Hind Saddles, U. S. Utility Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1410.

ITEM 1415

Fresh Mutton Fores, U. S. Choice Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be selected and ribbed in accordance with best commercial practice, and shall include 12 ribs. The fore shanks shall be removed at the fore knee joint; shall be prepared, wrapped, tagged, and marked in accordance with specifications as set forth for Item 1400.

ITEM 1416

Fresh Mutton Fores, U. S. Good Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1415.

ITEM 1417

Fresh Mutton Fores, U. S. Commercial Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1415.

ITEM 1418

Fresh Mutton Fores, U. S. Utility Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1415.

ITEM 1420

Fresh Mutton Legs, U. S. Choice Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared, wrapped, and packaged in accordance with specifications as set forth for Item 1220. Shall be graded, marked, and tagged in accordance with specifications as set forth for Item 1400.

ITEM 1421

Fresh Mutton Legs, U. S. Good Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1420.



ITEM 1422

Fresh Mutton Legs, U. S. Commercial Grade, From Carcasses weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1420.

ITEM 1423

Fresh Mutton Legs, U. S. Utility Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1420.

ITEM 1435

Fresh Mutton Kidneys.—Shall be selected, prepared, and packaged preparatory to freezing in accordance with specifications as set forth for Item 155 (Fresh Pork Kidneys).

ITEM 1440

Fresh Lean Boneless Mutton—Manufacturing.—Shall be boneless mutton meat derived from all, or any part, of the carcass. Shall be boned in accordance with best commercial practice.

1. Sinews, all cords, neck straps, kidneys, melts, and plucks shall not be included.
2. The amount of trimmable fat permissible shall not exceed 8 percent.
3. Meat derived from "bucks" shall not be included.

Shall be packaged in containers lined with paper preparatory to freezing. Containers shall be filled as completely and compactly as possible to give support to the walls of the container without undue bulging.

ITEM 1450

Fresh Boneless Goat—Manufacturing.—Shall originate from goat that is reasonably firm and dry. Shall be prepared and packaged in accordance with specifications as set forth for Item 1440.

PART XVI

Meat Products Purchase Specifications

Frozen Mutton

ITEM 1500

Frozen Telescoped Type Mutton, U. S. Choice Grade, 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1400**; shall be solidly frozen individually in accordance with specifications as set forth for **Article IX (Freezing)** by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1501

Frozen Telescoped Type Mutton, U. S. Good Grade, 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1500**.

ITEM 1502

Frozen Telescoped Type Mutton, U. S. Commercial Grade, 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1500**.

ITEM 1503

Frozen Telescoped Type Mutton, U. S. Utility Grade, 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1500**.

ITEM 1510

Frozen Mutton Hind Saddles, U. S. Choice Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for **Item 1410**; Shall be solidly frozen in accordance with specifications as set forth for **Article IX (Freezing)** by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1511

Frozen Mutton Hind Saddles, U. S. Good Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1510**.

ITEM 1512

Frozen Mutton Hind Saddles, U. S. Commercial Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for **Item 1510**.

ITEM 1513

Frozen Mutton Hind Saddles, U. S. Utility Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1510.

ITEM 1515

Frozen Mutton Fores, U. S. Choice Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1415; shall be solidly frozen in accordance with specifications as set forth for Article IX (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1516

Frozen Mutton Fores, U. S. Good Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1515.

ITEM 1517

Frozen Mutton Fores, U. S. Commercial Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1515.

ITEM 1518

Frozen Mutton Fores, U. S. Utility Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1515.

ITEM 1520

Frozen Mutton Legs, U. S. Choice Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared in accordance with specifications as set forth for Item 1420; shall be solidly frozen in accordance with specifications as set forth for Article IX (Freezing) by laying in one layer on a rack or by hanging. Shall not be stacked before being solidly frozen.

ITEM 1521

Frozen Mutton Legs, U. S. Good Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1520.

ITEM 1522

Frozen Mutton Legs, U. S. Commercial Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1520.

ITEM 1523

Frozen Mutton Legs, U. S. Utility Grade, From Carcasses Weighing 35- to 75-Pound Range.—Shall be prepared and frozen in accordance with specifications as set forth for Item 1520.

ITEM 1535

Frozen Mutton Kidneys.—Shall be prepared in accordance with specifications as set forth for **Item 1435**; shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 1540

Frozen Lean Boneless Mutton—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 1440**; shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

ITEM 1550

Frozen Boneless Goat—Manufacturing.—Shall be prepared in accordance with specifications as set forth for **Item 1450**; shall be frozen in accordance with specifications as set forth for **Article IX (Freezing)**.

PART XVII

Meat Products Purchase Specifications

Canned Meats

ITEM 1600

Canned Pork Luncheon Meat, 12-Ounce Cans (Sterile).— Shall be made from special lean pork trimmings containing not in excess of 20 percent of trimmable fat. Fresh frozen trimmings are permitted, providing they are not used in excess of 50 percent of the total formula.

The meat shall be ground or chopped, properly seasoned, and cured in accordance with good commercial practice. The product shall be packed in standard, commercial round or rectangular, 12-ounce cans net weight. The cans shall be closed under high mechanical vacuum and shall be processed at such temperature and for such time as to insure proper cooking and adequate sterilization. The drained weight shall be not less than 92 percent of the marked weight. Tests to determine the percentage of gelatinous material will be based on a cut-out test of a reasonable number of cans, and tests shall not be made within 72 hours of the time of processing. Product, processed under commercial trade names or brands, meeting these specifications, will be acceptable; 24 or 48 cans shall be packed to the container.

ITEM 1601

Canned Pork Luncheon Meat, 2½-Pound Cans (Sterile).— Shall be prepared in accordance with specifications as set forth for **Item 1600**, except that the product shall be packed in round cans containing 2½ pounds net weight. The drained weight shall be not less than 90 percent of the marked weight; 18 cans shall be packed to the container.

ITEM 1602

Canned Pork Luncheon Meat, 6-Pound Cans (Sterile).— Shall be prepared in accordance with specifications as set forth for **Item 1600**, except that the product shall be packed in sandwich style cans of 6 pounds net weight. The drained weight shall be not less than 90 percent of the marked weight; 6 or 9 cans shall be packed to the container.

ITEM 1605

Canned Chopped Ham, 12-Ounce Cans (Sterile).— Shall be made from pork ham trimmings, including the shank, and shall contain not in excess of 20 percent of trimmable fat. Frozen hams and trimmings are permitted, except that they shall not be in excess of 50 percent of the total formula.

The meat shall be ground or chopped, properly seasoned, and cured in accordance with good commercial practice. The prod-

uct shall be packed in standard, commercial round or rectangular cans of 12 ounces net weight. The cans shall be closed under high mechanical vacuum and shall be processed at such temperature and for such time as to insure proper cooking and adequate sterilization. The drained weight shall be not less than 92 percent of the marked weight. Tests to determine the percentage of gelatinous material will be based on a cut-out test of a reasonable number of cans, and tests shall not be made within 72 hours of the time of processing; 24 or 48 cans shall be packed to the container.

· ITEM 1606

Canned Chopped Ham, 2½-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for **Item 1605**, except that product shall be packed in round cans containing 2½ pounds net weight. The drained weight shall be not less than 90 percent of the marked weight; 18 cans shall be packed to the container.

ITEM 1607

Canned Chopped Hams, 6-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for **Item 1605**, except the product shall be packed in sandwich style cans containing 6 pounds net weight. The drained weight shall be not less than 90 percent of the marked weight; 6 or 9 cans shall be packed to the container.

ITEM 1610

Canned Pork Tongues, 12-Ounce Cans (Sterile).—Shall be made from canner trim pork tongues unskinned, boneless, cured, cooked, and packed according to good commercial practice. Tongues with slight cuts or those from which the tip has been removed are acceptable. The product shall be packed in 12-ounce, round sanitary cans.

The cans shall be closed under vacuum and shall be processed at such temperature and for such time as to insure proper cooking and adequate sterilization; 48 cans shall be packed to the container.

ITEM 1611

Canned Pork Tongues, 2½-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for **Item 1610**, except the product shall be packed in round cans containing 2½ pounds net weight; 18 cans shall be packed to the container.

ITEM 1612

Canned Pork Tongues, 6-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for **Item 1610**, except the product shall be packed in rectangular round or sandwich style cans, containing 6 pounds net weight; 6 or 9 cans shall be packed to the container.

ITEM 1615

Canned Corned Pork, 12-Ounce Cans (Sterile).—Shall be made from pork with not more than 15 percent trimmable fat. Frozen pork may be used up to 50 percent of the total formula.

The meat shall be cooked and cured for sufficient time and at sufficient temperature to yield by weight not more than 63 percent of the green weight. The cooked, cured meats shall be chopped into pieces ranging from one-half inch to 2 inches. The product shall be packed in standard commercial rectangular, round, or tapered cans, each containing the following:

½ oz. dry gelatin.

11½ oz. pre-cooked cured pork.

The dry gelatin shall be thoroughly mixed with the pre-cooked cured pork prior to canning.

The cans shall be closed under vacuum and processed at such temperature and for such time as to insure proper cooking and adequate sterilization. Shall be packaged 48 cans to the container.

ITEM 1616

Canned Corned Pork, 2½-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for Item 1615, except that the product shall be packed into round cans containing 38 ounces of meat and 2 ounces of dry gelatin. Shall be packed 18 cans to the container.

ITEM 1617

Canned Corned Pork, 6-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for Item 1615, except that the product shall be packed in 6-pound, tapered, rectangular, round or sandwich style cans containing 92 ounces of meat and 4 ounces of dry gelatin. Shall be packed 6 or 9 cans to the container.

ITEM 1620

Meat Food Product, Type (OO) 11¾-Ounce Cans (Sterile).—The product shall contain the following ingredients:

45 percent or more boneless beef or veal, taken from any part of beef or veal carcasses trimmed in accordance with best commercial practice, except that shank meat shall not constitute more than 5 percent of the total meat formula.

15 percent or more regular boneless beef chucks, hams, rolls, or loins.

15 percent or less trimmed beef or veal cheeks or head meat.

10 percent or less trimmed beef or veal hearts.

15 percent or less scalded beef or veal tripe.

Frozen product may be used in the preparation of this product. The total fat content of the finished product shall not exceed 20 percent. Salt, nitrate, and/or nitrite, and seasoning, shall be added for proper curing. The meat shall be precooked for sufficient time and at sufficient temperature to yield by weight not more than 70 percent of the green weight.

The product shall be ground through a ⅜-inch plate or chopped to a similar degree of fineness. It shall be filled into round or rectangular cans, containing 11¾ ounces net weight. These cans shall be closed under vacuum and processed at such temperature and for such time as to insure adequate sterilization. Shall be packed either 24 or 48 cans to the container.

ITEM 1621

Meat Food Product, Type (OO) 15½-Ounce Cans (Sterile).— Shall be prepared in accordance with specifications as set forth for Item 1620, except that the product shall be packed in cans containing 15½ ounces net weight. Shall be packed either 24 or 48 cans to the container.

ITEM 1622

Meat Food Product, Type (OO) 2½-Pound Cans (Sterile).— Shall be prepared in accordance with specifications as set forth for Item 1620, except that the product shall be packed in round cans containing 2½ pounds net weight. Shall be packed 18 cans to the container.

ITEM 1623

Meat Food Product, Type (OO) 6-Pound Cans (Sterile).— Shall be prepared in accordance with specifications as set forth for Item 1620, except that the product shall be packed in rectangular or sandwich-style cans containing 6 pounds net weight. Shall be packed either 6 or 9 cans to the container.

ITEM 1625

Meat Food Product, Type (XX), 11¾-Ounce Cans (Sterile).—The product shall contain the following ingredients:

- 20 percent trimmed pork, beef, veal, or mutton cheeks or head meat.
- 20 percent trimmed pork, beef, veal, or mutton hearts.
- 10 percent pork lips.
- 15 percent pork snouts.
- 15 percent pork stomachs.
- 20 percent beef shank meat or regular boneless beef chucks, hams, rolls, or loins.

The total of the foregoing items shall equal 100 percent, but 10 percent tolerance over and under of the percentages of any of the individual items will be permitted. For instance, the quantity of pork lips may vary from 9 to 11 percent.

Frozen product may be used in the preparation of this product. Salt, nitrate, and/or nitrite, and seasoning, shall be added for proper curing. The meat shall be precooked for sufficient time and at sufficient temperature to yield by weight not more than 70 percent of the green weight.

The product shall be ground through a 3/16-inch plate or chopped to a similar degree of fineness. It shall be filled into round or rectangular cans, containing 11¾ ounces net weight.

These cans shall be closed under vacuum and processed at such temperature and for such time as to insure adequate sterilization. Shall be packed either 24 or 48 cans to the container.

ITEM 1626

Meat Food Product, Type (XX), 15½-Ounce Cans (Sterile).— Shall be prepared in accordance with specifications as set forth for Item 1625, except that the product shall be packed in cans containing 15½ ounces net weight. Shall be packed either 24 or 48 cans to the container.

ITEM 1627

Meat Food Product, Type (XX) 2½-Pound Cans (Sterile).— Shall be prepared in accordance with specifications as set forth

for Item 1625, except that the product shall be packaged in round cans containing 2½ pounds (40 ounces) net weight. Shall be packed 18 cans to the container.

ITEM 1628

Meat Food Product, Type (XX) 6-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for Item 1625, except that the product shall be packaged in rectangular or sandwich style cans containing 6 pounds net weight. Shall be packed either 6 or 9 cans to the container.

ITEM 1630

Meat Product Spread (With Liver), 11½-Ounce Cans (Sterile).—Shall be prepared in accordance with the following formula :

- 30 percent leached and cooked pork livers.
- 22 percent cooked regular pork trimmings.
- 16 percent scalded beef tripe.
- 18 percent water.
- 3½ percent ground, fried onions.
- 7 percent flour paste.
- 1 percent oleo oil.
- 2½ percent spice.

Frozen product may be used in the preparation of this product. Ingredients shall be finely chopped and shall be filled into round or rectangular cans having a capacity of 11½ ounces net weight. Cans shall be closed under vacuum and processed at such temperature and for such time as to insure adequate sterilization. Shall be packed 48 cans to the container.

ITEM 1635

Meat Food Product, Type (RR) 12-Ounce Cans (Sterile).—Shall be made in accordance with the following formula :

	<i>Pounds</i>
Beef -----	67
Pork -----	17
Potatoes, peeled -----	12
Onions, trimmed -----	4

To each 100 pounds of above ingredients shall be added :

	<i>Ounces</i>
Salt -----	21.5
Celery Salt -----	2.7
Pepper, white, ground -----	.9
Allspice, ground -----	.9

The above weights apply to raw meats and vegetables. Beef used shall be from the entire carcass or from boneless chucks. The beef used shall be from dry beef, from canner grade or better, from cows, steers, or heifers. When straight carcasses are used, all cuts except the tenderloin, which may be excluded, shall be used in the proportions which they exist in the carcass. The beef shall be completely boned. Backstraps should be removed from strips and ribs; the neck ligaments and backstraps shall be removed from chucks. The beef shall be free from blood clots and bruises. Serous membranes shall be stripped from flanks, skirts, hanging tenderloins, and navel ends. Shank meat shall have large tendons cut off.

When very lean beef is used with beef carrying more fat, the maximum percentage of trimmable fat shall not exceed 10 percent of the total beef used.

The pork used shall be lean pork trimmings, with not more than 20 percent trimmable fat. Frozen beef and pork is acceptable.

The meat shall be ground through a plate having holes of 1 inch diameter, or may be diced into cubes of approximately 1 inch. It shall be braised until medium-well done, with only enough added moisture to prevent burning. All meat juices shall be included in the finished product.

The potatoes shall be Irish potatoes of the Federal Standards for Grade, HHH-P-611. They shall be peeled and shall be free from eyes, insects, mechanical or other injury, damage, or disease.

The onions used shall be dry onions meeting requirements of the Federal Standards for Grade, HHH-O-536; shall be well peeled, trimmed free from necks and roots, free from insects, mechanical or other injury, damage, or disease.

The potato and onion components shall be based on the weight of the peeled and trimmed vegetables. They shall be ground through a plate having holes of 1 inch in diameter, or they may be diced into cubes of approximately 1 inch. All juices from the ground or diced vegetables shall be included in the finished product; all to be handled in a manner to prevent appreciable discoloration prior to canning.

All spices used shall meet the requirements of Federal specifications.

The braised meat, vegetables, and spices shall be *thoroughly* mixed, then filled into tin cans, either round or rectangular, of 12 ounces net, and shall be exhausted, sealed, and processed in accordance with best commercial practice.

Processing shall be at such temperature and for such time as will insure adequate sterilization of the finished product without burning, scorching, or overcooking. The moisture content of the finished product shall not exceed 73 percent by weight. Shall be packed 24 or 48 cans to the container.

ITEM 1636

Meat Food Product, Type (RR) 16-Ounce Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for **Item 1635**, except that the product shall be packaged in round or rectangular cans containing 16 ounces net weight. Shall be packed either 24 or 48 cans to the container.

ITEM 1640

Pork Sausage, Linked, Sheep Casings, 2-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth in the applicable Federal Specifications, PP-S-91, as amended December 3, 1940. Shall be **Item E-3**, type III canned pork sausage, except that it shall be stuffed into 22/24 mm. sheep casings and linked to conform with best commercial practice for linked pork sausage. Shall be packed 24 cans to the container.

ITEM 1641

Pork Sausage, Linked, Hog Casings, 2-Pound Cans (Sterile).—Shall be prepared in accordance with specifications as set forth for **Item 1640**, except that the product shall be stuffed into 35/38 mm. hog casings and shall be linked in 4 to 5-inch

lengths with 4 to 6 pieces to the pound. Shall be packed 24 cans to the container.

ITEM 1642

Canned Pork and Soya Links, 2-Pound Cans (Sterile).—Shall be made from 66 percent pork trimmings, 22 percent soybean flour, and 12 percent water.

The pork trimmings shall be ground through a fine plate and thoroughly blended with the soybean flour and water. The product shall be properly seasoned with salt, pepper, sage, or sage flavoring and sugar, according to good commercial practice. Sodium nitrite shall be added not in excess of one-tenth of 1 ounce per hundredweight.

The pork trimmings used shall contain not more than 25 percent total fat and not less than an average of 15 percent trimmable fat. Frozen trimmings may be used provided they do not exceed 50 percent of the total formula.

Soybean flour shall be dehulled, disemittered, free from foreign material, contain not more than 3 percent crude fiber, not less than 5 percent nor more than 9 percent fat, not less than 45 percent protein, and not more than 10 percent moisture, and not less than 95 percent will pass through a 120-mesh screen.

The product shall be stuffed into medium and/or narrow beef rounds (32/40 mm. in diameter) and linked in 4- to 5-inch lengths running four to seven pieces to the pound.

Shall be packaged, 32 ounces net, in sanitary round cans completely lacquered outside (4¼ inch diameter by 4⅞ inches high), closed under vacuum and processed at such temperature and for such time as to insure proper cooking and adequate sterilization. Shall be packed 24 cans to the container.

ITEM 1643

Pork Sausage, Bulk, 24-Ounce Cans (Sterile).—Shall be made from strictly (uncured) pork trimmings of the best quality. Trimmings shall have not more than 40 percent trimmable fat. In case of controversy, 40 percent of trimmable fat shall be considered equivalent to 45 percent by analysis on the basis of the finished weight of the product. Frozen trimmings may be used up to 50 percent of the total formula.

Water or ice may be added, provided that the finished product shall not contain added moisture in excess of 3 percent. Shall be properly seasoned with salt, pepper, sage (oil of sage or a similar flavoring meeting Federal Meat Inspection Division standards may be used), and sugar, according to good commercial practice.

Shall be packed in 24-ounce round sanitary cans, closed under vacuum, and processed at such temperature and for such time as to insure proper cooking and adequate sterilization. Product shall be packed 24 cans to the container.

ITEM 1650

U. S. Army Field Ration, Type C, Unit M-1, 12-Ounce Cans, Meat and Beans.—Shall be prepared from beef, pork, white beans, tomato product, and spices in the following proportions:

	<i>Pounds</i>
Beef -----	40
Pork -----	10
Beans, dry -----	20
Tomato product (not less than 1.035 specific gravity) -----	30

To each 100 pounds of the above ingredients shall be added :

	Ounces
Salt-----	28.5
Pepper, black, ground, or its equivalent-----	.6
Sugar, white, granulated-----	30.0

The beef used in processing the above item shall be firm, dry beef from canner grade or better, from cows, steers, or heifers. All cuts of the carcass except the tenderloin, which may be excluded, shall be used in the proportions in which they exist in the carcass. The beef shall be completely boned. Backstraps shall be removed from strips and ribs, the neck ligaments and backstraps shall be removed from chucks. The beef shall be free from blood clots and bruises.

Serous membranes shall be stripped from flanks, skirts, hanging tenderloins, and navel ends, and all fibrous tissue shall be removed from the flanks. Shank meat shall have large tendons cut off. When very lean beef is used with beef carrying more fat, the maximum percentage of trimmable fat shall not exceed 10 percent of the total beef used. Frozen beef is acceptable.

The pork used shall be lean pork; shall contain not in excess of 20 percent trimmable fat; shall be free from glands, bone particles, and gristle. Frozen pork may be used in the preparation of this product. Jowl trimmings, belly trimmings, fat back, and other fat trimmings and bruised pork shall be excluded.

The beans used shall be clean, sound, white beans of any of the following classes (Official U. S. Standards for Beans): I, V, VIII, XI, and XII; shall be free from stones, burrs, and other extraneous or foreign matter, and shall conform to the requirements for grade No. 1 as defined in Federal Specifications JJJ-B-106.

The tomato puree and/or tomato paste shall be of good commercial grade. Prior to adding the tomato product, it shall be standardized to a specific gravity of 1.035. The specific gravity of the tomato puree and/or tomato paste shall be determined, at the time of use, as outlined on pages 34-35 of the Revised Bulletin No. 27-L of the National Canners Association Research Bulletin, dated February 1941. This method involves the determination of the specific gravity at 20° C. (68° F.) of the filtrate derived from the puree and/or tomato paste.

The spices used shall be clean, wholesome, and free from adulteration and extraneous matter and shall meet the requirements of Federal Specifications EE-S-631, wherever applicable.

The salt used shall conform to Federal Specifications SS-S-31.

The sugar used shall meet the requirements of type I, class (1), as defined in Federal Specifications JJJ-S-791.

The spicing formulas given for M-1, M-2, and M-3 specifications are merely suggestive formulas. Any spice formula may be used provided samples of product are submitted to the Meat Inspection Division or the Market News and Grading Division for analysis and a written permission has been granted. After a spice formula has been approved, it shall not be changed unless new samples are submitted and written permission is granted by the above agencies.

The meat components used in the formulas shall be used on the weight of the raw meat before braising. The meat shall be braised until medium well done, with only enough added moisture to prevent burning (not to exceed 2 quarts of water to each 100 pounds of meat). Additional water may be added to the product after the meat is braised and prior to filling into the cans, provided the moisture content of the finished product

does not exceed 73 percent. Meat is considered properly braised when the juices cooked from the meat are nearly sufficient to cover the meat in the cooking kettle and no raw areas are present in the thickest pieces. All juices from the meat shall be included in the finished product.

All meat shall be ground or chopped in as large pieces as is practical for filling into cans of the size specified, but in no event shall fresh or defrosted meat be ground through a plate having holes smaller than three-fourths of an inch in diameter. Frozen meat shall be ground through a plate having holes at least 1 inch in diameter. In lieu of grinding, any method giving equivalent results is acceptable.

The bean component shall be based on the weight of the dry beans before soaking. The beans shall be soaked in water in accordance with good commercial practice, but in no event shall they be soaked longer than 8 hours. In the finished product the beans shall be whole, separate, and tender, shall not be mashed or pasty, but may have split skins.

The braised meat, vegetables, tomato product, and spices shall be thoroughly mixed. In lieu of including the tomato product in the above mixture, the meat juices and added water may be mixed with the tomato component to make a sauce. The sauce and solids may then be separately filled into cans. After thorough mixing, the product shall be filled into round cans with a net weight capacity of 12 ounces, exhausted, sealed, and processed in accordance with best commercial practice. If solids and juices are separated for convenience in filling, they shall be placed into cans in proper proportions and the cans inverted before processing.

Processing shall be at such temperature and for such time as will insure thorough cooking and adequate sterilization of the finished product without burning, scorching, or overcooking. The moisture content of the finished product shall be not more than 73 percent by weight. The cans shall be incubated in the plant in accordance with specifications as set forth for **Article XIV (Sterilization)**. Shall be packed 48 cans to the container.

ITEM 1651

U. S. Army Field Ration, Type C, Unit M-1, 6-Pound 12-Ounce Cans, Meat and Beans.—Shall be prepared in accordance with specifications as set forth for **Item 1650**, except that product shall be packaged in rectangular or sandwich-style cans, containing 6 pounds 12 ounces net weight. Shall be packed 6 cans to the container.

ITEM 1655

U. S. Army Field Ration, Type C, Unit M-2, 12-Ounce Cans, Meat and Vegetable Hash.—Shall be prepared from beef, pork, potatoes, onions, and spices in the following proportions:

Beef	40 pounds.
Pork	10 pounds.
Potatoes	48 pounds (or 10 pounds of dehydrated potato cubes).
Onions	2 pounds (or 4 ounces of dehydrated onion powder).

To each 100 pounds of the above ingredients shall be added:

Salt	27.0 ounces
Pepper, black, ground, or its equivalent	0.6 ounces

The beef and pork used shall be in accordance with specifications as set forth for **Item 1650**.

The potatoes shall be of a white variety. Fresh potatoes shall be well-peeled, trimmed free from eyes, and shall conform at least to grade 1 as defined in Federal Specifications HHH-P-611. Dehydrated potato cubes, if used, shall conform to Quartermaster Corps Tentative Specifications CQD No. 59; and, after being reconstituted, the cubes shall be not larger than approximately three-eighths inch.

Dry or dehydrated onions shall be used. Dry onions shall be sound, well-peeled, trimmed free from necks and roots, and shall conform to Federal Specifications HHH-O-536. Dehydrated onions shall conform to Quartermaster Corps Tentative Specification CQD No. 70 and shall possess a characteristic onion flavor when used.

The potato component shall be based on the weight of the peeled and trimmed potatoes. Potatoes shall be ground in a grinder fitted with a plate having holes approximately three-eighth inch in diameter, or shall be diced into cubes approximately three-eighths inch. Ground or diced potatoes shall be handled in a manner that will prevent any appreciable discoloration prior to canning. The dehydrated potato component, when used, shall be based on the dry weight but shall be reconstituted in water prior to use.

The onion component shall be based on the weight of the peeled and trimmed onions. Onions shall be diced into cubes of approximately three-eighth inch in diameter, or ground in a grinder fitted with a plate with holes approximately three-eighth inch in diameter. All juices from the ground onions shall be retained and added to the product. The diced or ground onions shall be handled in a manner that will prevent appreciable discoloration prior to canning.

The beef and pork used, which may be fresh or defrosted, shall be ground through a plate having holes approximately five-eighth inch in diameter. If frozen meat is used, it shall be ground through a three-quarter inch plate. The meat shall be brazed in accordance with specifications as set forth for **Item 1650**.

The braised meat, vegetables, and spices shall be thoroughly mixed. After thorough mixing, the product shall be filled into round tin cans containing 12 ounces net weight, exhausted, sealed, and processed in accordance with specifications as set forth for **Item 1650**. Shall be packed 48 cans to the container.

ITEM 1656

U. S. Army Field Ration, Type C, Unit M-2, 6-Pound, 12-Ounce Cans, Meat and Vegetable Hash.—Shall be prepared in accordance with specifications as set forth for **Item 1655**, except that the product shall be packaged in rectangular or sandwich-style cans containing 6 pounds 12 ounces net weight. Shall be packed six cans to the container.

ITEM 1660

U. S. Army Field Ration, Type C, Unit M-3, 12-Ounce Cans, Meat and Vegetable Stew.—Shall be prepared from beef, pork, potatoes, carrots, beans, tomato product, and spices in the following proportions :

Formula No. 1

Beef_____	50 pounds.
Potatoes_____	15 pounds (or 3 pounds of dehydrated potato cubes).

Carrots-----	15 pounds.
Beans, dry-----	8 pounds.
Tomato product (not less than 1.035 specific gravity.	12 pounds.

Formula No. 2

Beef-----	40 pounds .
Pork-----	10 pounds.
Potatoes-----	15 pounds (or 3 pounds of dehydrated potato cubes).
Carrots-----	15 pounds.
Beans, dry-----	8 pounds.
Tomato product (not less than 1.035 specific gravity.	12 pounds.

To each 100 pounds of the above ingredients shall be added :

Salt-----	21.0 ounces
Pepper, Black, Ground, or its equivalent--	0.5 ounces

The beef, pork, beans, and tomato product shall be similar in quality and preparation as indicated for **Item 1650**.

The potatoes used in the preparation of this product shall be similar in quality and processed as indicated for **Item 1655**.

Except for the restrictions as to minimum size, fresh or fresh-frozen carrots which comply with the requirements of Federal Specification HHH-C-81 shall be used. The carrots shall be well-peeled and carefully trimmed, and the carrots with woody centers shall be excluded. Fresh-frozen carrots shall have been preserved by a quick-freezing process.

The potato component shall be based on the weight of the peeled, trimmed, and diced potatoes. The potatoes shall be cut into cubes of approximately three-eighths inch. The potatoes shall be handled in a manner that will prevent any appreciable discoloration prior to canning. Dehydrated potato cubes, when used, shall be based on the dry weight but shall be reconstituted in water before using.

The carrots shall be cut into cubes of approximately three-eighths inch. The carrot component shall be based on the weight of the cleaned and diced carrots.

The bean component shall be prepared in accordance with specifications as set forth for **Item 1650**.

The braised beef and pork, diced potatoes, soaked beans, tomato product, and spices shall be thoroughly mixed. After thorough mixing, the product shall be prepared and filled into tin cans containing 12 ounces net weight; shall be exhausted, sealed, and processed in accordance with specifications as set forth for **Item 1650**. Shall be packed 48 cans to the container.

ITEM 1661

U. S. Army Field Ration, Type C, Unit M-3, 6-Pound, 12-Ounce Cans, Meat and Vegetable Stew.—Shall be prepared in accordance with specifications as set forth for **Item 1660**, except that the product shall be packaged in rectangular or sandwich-style cans containing 6 pounds 12 ounces, net weight. Shall be packed six cans to the container.

ITEM 1670

CVINAYA TUSHONKA, 11½-Ounce Cans (Sterile).—Shall be made from 87 percent cooked lean boneless pork, 1½ per-

cent onions, and 1 percent salt. Two kernels of whole black pepper shall be placed in each 11½-ounce can, and the balance shall consist of lard or fat from the precooking operation (which has been properly rendered) or a combination of such pork fats shall be added to the other contents of the can to attain the required 11½ ounces net weight.

Lean pork with not more than 20 percent trimmable fat shall be used. Pork with dark flesh or coarse muscle fibers will not be accepted. Frozen pork may be used in the preparation of this product. The meat shall be precooked for a period of time sufficient to obtain a maximum yield of 80 percent. Before precooking the pork shall be cut into strips or pieces not to exceed 2 inches in thickness and shall be packed two to four pieces per can in the 11½-ounce can, and may include smaller pieces which have been produced in manufacturing; provided the amount of the smaller pieces used in packing shall not exceed 10 percent of the total meat content packed in each can. The product shall be properly seasoned with salt and pepper, according to above specifications, and at least one whole bay leaf or the equivalent thereof shall be added to each can.

Onions.—The onions used shall be mature, fresh, or storage onions, or powdered dehydrated onions. If fresh or storage onions are used, they shall be well-peeled and trimmed free from necks and roots and shall conform to Federal Specification HHH-O-536, Onions; Northern-Grown Type, Fresh, with the exception of the Red Globe type. The powdered, dehydrated onions used shall have been prepared in strict accordance with Quartermaster Corps Tentative Specifications C. Q. D. No. 70, Onions; shall possess a characteristic onion flavor when reconstituted. If fresh onions are used, the onion component shall be based on the weight of the peeled and trimmed onions. Onions shall be diced into cubes of approximately three-eighths inch in diameter. All juices from the ground onions shall be handled in a manner that will prevent appreciable discoloration prior to canning.

The cans shall be closed under vacuum and shall be processed at such temperature and for such time as to insure proper cooking and adequate sterilization. Each can shall have lithographed on the body or bear a label to show the true name of the product in Russian characters (СВИНАЯ ТУШОНКА). Shall be packed 48 cans to the container.

ITEM 1671

Cvinaya Tushonka, 15½-ounce Cans (Sterile).—Shall be prepared and packaged in accordance with the specifications as set forth for **Item 1670**, except that 3 kernels of whole black pepper and 3 to 5 pieces of cooked pork shall be placed in each can. Shall be packed 48 cans to each container.

ITEM 1672

Cvinaya Tushonka, 28-Ounce Cans (Sterile).—Shall be prepared and packaged in accordance with specifications as set forth for **Item 1670**, except that 4 kernels of whole black pepper, 2 bay leaves, and 5 to 9 pieces of cooked pork shall be placed in each can. Shall be packed 24 cans to each container.

ITEM 1673

Cvinaya Tushonka, 36-Ounce Cans (Sterile).—Shall be prepared and packaged in accordance with specifications as set

forth for Item 1670, except that 5 kernels of whole black pepper, 2 bay leaves, and 6 to 11 pieces of cooked pork shall be placed in each can. Shall be packed 24 cans to each container.

ITEM 1675

Canned Sliced Bacon, 24-Ounce Cans (Pasteurized).—Shall be produced from standard square-cut, seedless, clear bellies of uniform quality, good conformation, boneless, and trimmed square on all edges. Bellies shall be of good proportion as to width and length to avoid extremes; green bellies cut on the bias on the flank end, so that flank side is about 1 inch longer than fat-back side, shall be considered standard. Frozen bellies are acceptable.

The bellies shall weigh not less than 12 nor more than 18 pounds green weight, and shall be dry cured in piles on the floor.

The bellies shall be cured with a curing mixture consisting of fine salt 90 percent, granulated sugar 9.30 percent, and sodium nitrite 0.70 percent (an equivalent amount of sodium nitrate, or a combination of sodium nitrate and sodium nitrite, may be substituted for the sodium nitrite specified). Six pounds of this mixture for every 100 pounds of bellies shall be applied by rubbing the lean ends, sides, and lean face of the bellies, after which they shall be piled compactly on the floor and cured for 23 to 28 days. The bellies shall be overhauled on the fifth to seventh day, and 3 percent additional curing mixture shall be applied at the time of overhauling. The cured bellies shall be washed but not soaked before smoking.

Bellies shall be smoked according to best commercial practice with use of hardwood sawdust continuously for at least 48 hours at a smokehouse temperature that will develop internal temperatures of 121° to 125° F. within 24 hours after smoking begins. After reaching this internal temperature, smoking shall be continued by gradually dropping smokehouse temperature to a minimum of 120° F., holding that temperature to the end of the smoking period. The bacon shall be skinned as soon after smoking as is practicable in accordance with best commercial practice.

Skinned bacon shall be given a hard chill for 12 to 18 hours, after which it shall be molded by suitable means to a width of approximately 10 inches and the individual pieces split lengthwise into two strips approximately 5 inches in width. The two pieces from each belly shall be sliced simultaneously from end to end in slices ten sixty-fourths of an inch in thickness. The sliced bacon shall be weighed out in drafts of 1 pound 8 ounces each. Each draft shall consist of approximately equal portions of fat back and belly slices taken from the same part of the bacon. The slices shall be placed on a sheet of vegetable parchment paper $5\frac{1}{4}$ inches in width and 30 inches in length, interspersing with approximately 6-ounce drafts the fat back and belly slices in a reasonably uniform manner. The strip shall be rolled into a cylindrical form and inserted into a sanitary round can completely lacquered outside $3\frac{7}{16}$ inches in diameter by $5\frac{9}{16}$ inches high.

The cans shall be closed in a mechanical vacuum of 25 to 27 inches and processed in water at 165° F. for 2 hours and 15 minutes, taking the starting time from the point where the 165° F. temperature is attained. At the conclusion of the processing period the hot water shall be removed and the cans chilled for 1 hour in running cold water. Shall be packed 24 cans to the container.

ITEM 1676

Canned Sliced Bacon, 7-Pound Cans.—Shall be processed in accordance with the applicable Tentative Army Specifications for Bacon, issued June 12, 1941. Shall be Grade 1 Bellies, cured, smoked, sliced, and packaged in accordance with E-1, Type I (d), "Defense Bacon"; shall be packaged in cans 7 pounds net weight. Shall be packed six cans to the container.

ITEM 1677

Canned Slab Bacon, 14-Pound Cans.—Shall be prepared in accordance with the Tentative Army Specifications, Amendment No. 1 to C. Q. D. No. 33-B, dated December 1, 1942.

Shall be cured, smoked, cut, wrapped, and shall be packaged 14 pounds per can in accordance with the specifications for G-1b., Type II, Dry Salt Cured (for overseas shipment). Shall be packed four cans to the container.

PART XVIII

Meat Products Purchase Specifications

Dehydrated Meats

ITEM 1700

Dehydrated Pork, 1-Pound Cans.—Shall be prepared from boneless pork reasonably free from trimmable fat, blood clots, glands, bruises, stringy fibrous tissues, tendons, and sections of large blood vessels. Shank meat may be used as produced in proportion to the quantity of hams or shoulders included. Meat from soft or oily hogs is acceptable in the preparation of this product. Head meat, cheek meat, and pork with dark flesh or coarse muscle fibre shall not be included. The fat content of the finished product shall not exceed 40 percent. Salt shall not be added to the meat. The meat shall be precooked a minimum of 30 minutes at not less than 165° F., based on internal temperature. After precooking the meat is to be hashed through the 1/8-inch plate, or larger, and promptly dried until the moisture content of the dehydrated meat does not exceed an average of 10 percent when placed into the container. The free fat and meat juices that were released from the pork during the precooking operation may be added to the dehydrated pork, provided the moisture and fat content in the finished dehydrated pork does not exceed the percentages as listed above.

The dehydrated pork shall be packed into rectangular or round cans at not less than 45 pounds per cubic foot of internal container space. The cans shall be hermetically sealed under vacuum.

The product shall be equal or better than the samples which shall be submitted with each offer for dehydrated pork.

Shall be packed 48 cans to the container.

PART XVIV

Meat Products Purchase Specifications

Dry Sausage

ITEM 1800

Salami.—Shall be prepared from either fresh and/or cured selected pork trimmings, not exceeding 50 percent trimmable fat, and selected lean beef trimmings, blended in proportions which shall produce a product of good quality. Pork trimming shall be treated as prescribed by the Meat Inspection Division, U. S. Department of Agriculture, for the purpose of producing a finished product free from living trichinae. Shall be coarsely chopped, cured, appropriately seasoned with spices, with a tinge of garlic added, and stuffed into selected medium wide sewed beef middle casings, approximately 2½ to 4 inches in diameter and from 14 to 20 inches in length; shall be corded, smoked, and dried in accordance with best commercial practice until product has become firm and dry and has a minimum shrink of 33 percent; shall have an attractive color, and when cut the surface shall be relatively smooth; show a reasonably high sheen or luster, and the lean a uniform bright red color; shall show an exceptionally high degree of cohesion; and shall be practically free of sinews and fibrous tissue. The product shall show no evidence of sourness or rancidity and shall be void of exterior mold. Pieces shall weigh not less than 3½ pounds nor more than 5 pounds. Shall meet all requirements for export delivery without refrigeration; shall be packaged into containers lined with paper.

ITEM 1801

Mortedella.—Shall be prepared from a formula consisting of approximately 12½ percent cubed pork fat, 6 to 13 percent beef hearts, 50 to 65 percent beef trimmings (20 to 30 percent regular pork trimmings may be used in lieu of an equal amount of beef trimmings), and 13 to 20 percent beef tripe. (Beef cheeks, bull or cow meat, pork cheeks, or a combination of same may be substituted for the beef trimmings.) Shall be blended in proportions which will produce a product of good quality. Pork trimmings if used shall be treated as prescribed by the Meat Inspection Division, U. S. Department of Agriculture, for the purpose of producing a finished product free from living trichinae. Beef trimmings and tripe, or the permitted substitutes, shall be ground fine or chopped. Place in a mixer and add cubed pork fat, curing mixture, a tinge of garlic, and appropriate spices. Shall be stuffed into selected beef bladders, corded basket shape, processed, and dried in accordance with best commercial practice until product has become firm and dry. Product shall have a minimum shrink of 35 percent. Shall have an attractive color. Shall not be smoked. When cut, the product shall be of a bright red color, shall have a

smooth texture, and shall be practically free of sinews and fibrous tissues with the cubed fat evenly distributed through the product. Pieces shall weigh not less than 4 pounds nor more than 7 pounds; shall show no evidence of sourness, rancidity, or mold; shall meet all requirements for export delivery without refrigeration; shall be packaged in containers lined with paper.

ITEM 1802

Holsteiner Style Sausage.—Shall be prepared from a formula consisting of approximately 12½ percent beef hearts, 67½ percent beef trimmings (20 to 30 percent of regular pork trimmings may be used in lieu of an equal amount of beef trimmings), and 20 percent beef tripe. (A total of 23 percent cod fat and skinned jowls and 6 percent beef cheeks may be used as a substitute for equal proportions of beef hearts, beef trimmings, and beef tripe.) Shall be blended in proportions which shall produce a product of good quality. Pork trimmings, if used, shall be treated as prescribed by the Meat Inspection Division, U. S. Department of Agriculture, for the purpose of producing a finished product free from living trichinae. Shall be ground through a ⅜-inch plate or chopped medium coarse; shall be appropriately seasoned with spices; shall be stuffed into beef round casings, 1½ to 2 inches in diameter, tied in rings which shall weigh from three-fourths to 1½ pounds each when finished; shall be well smoked and dried in accordance with best commercial practice, until product has become firm and dry and shall have a minimum shrink of 35 percent; shall have an attractive smoke color, and when cut shall have a relatively smooth texture, show a good degree of cohesion, and shall be practically free from sinews and fibrous tissue; shall show no evidence of sourness, rancidity, and shall be free from mold; shall meet all requirements for export delivery without refrigeration; shall be packaged in containers lined with paper.

ITEM 1803

Farmer Style Sausage.—Shall be prepared from a formula consisting of approximately 12½ percent beef hearts, 67½ percent beef trimmings (20 to 30 percent of regular pork trimmings may be used in lieu of an equal amount of beef trimmings), and 20 percent beef tripe. (A total of 23 percent cod fat and skinned jowls and 6 percent beef cheeks may be used as a substitute for equal proportions of beef hearts, beef trimmings, and beef tripe.) Shall be blended in proportions which will produce a product of good quality. Pork trimmings if used shall be treated as prescribed by the Meat Inspection Division, U. S. Department of Agriculture, for the purpose of producing a finished product free from living trichinae. Shall be ground through a ⅜-inch plate or chopped medium coarse and approximately seasoned with spices; shall be stuffed into selected beef middle casings, 2¼ to 2½ inches in diameter, approximately 9 to 15 inches in length, and shall weigh from three-fourths pound to 2 pounds each; shall be well smoked and dried in accordance with best commercial practice until product has become firm and dry and has a minimum shrink of 35 percent; shall have an attractive smoke color, and when cut the surface shall be relatively smooth and show a high degree of cohesion; shall be practically free from sinews and fibrous tissue; shall show no evidence of sourness, rancidity, or mold; shall meet all requirements for export delivery without refrigeration; shall be packaged into containers lined with paper.

PART XX

Meat Products Purchase Specifications

Pure Lard—Rendered Pork Fat

ITEM 1900

Refined Lard, Tierces.—Shall be refined lard, either steam rendered, open kettle rendered, dry rendered, or drip rendered, and shall conform to requirements of the Meat Inspection Division, United States Department of Agriculture, for such lard. Shall be pure, sweet, clean, and free from adulteration, taint, sourness, rancidity, or foreign odor. Shall be of good color, and the moisture and volatile content shall not exceed three-tenths of 1 percent. The free fatty acid content shall not exceed one-half of 1 percent. Shall be packaged in new or re-conditioned hardwood tierces.

ITEM 1901

Refined Lard, 56-Pound Containers.—Shall be prepared in accordance with specifications as set forth for Item 1900, except the lard shall be packaged in 56-pound containers.

ITEM 1902

Refined Lard, 37-Pound Tins.—Shall be prepared in accordance with specifications as set forth for Item 1900, except that the lard shall be packaged in tins containing 37 pounds net weight. Shall be packed 2 tins to the container.

ITEM 1903

Refined Lard, 5½-Pound Tins.—Shall be prepared in accordance with specifications as set forth for Item 1900, except that the lard shall be packaged in 5½-pound tins net weight. Shall be packed 10 tins to the container.

ITEM 1904

Refined Lard, 2-Pound Tins.—Shall be prepared in accordance with specifications as set forth for Item 1900, except that the lard shall be packaged in tins containing 2 pounds net weight. Shall be packed 24 tins to the container.

ITEM 1905

Refined Lard, 1-Pound Tins.—Shall be prepared in accordance with specifications as set forth for Item 1900, except that the lard shall be packaged in tins containing 1 pound net weight. Shall be packed 48 tins to the container.

ITEM 1906

Refined Lard, 1-Pound Prints.—Shall be prepared in accordance with specifications as set forth for **Item 1900**, except that the lard shall be packaged in parchment-paper-lined cartons, containing 1 pound net weight. Shall be packed 30 or 48 1-pound prints to the container.

ITEM 1910

Refined Lard (Hardened), 1-Pound Cartons.—Shall be prepared in accordance with specifications as set forth for **Item 1900**, except that not less than 8 percent of hydrogenated lard stearine shall be added, having a titer not less than 57° C. Shall be plasticised to a smooth, uniform texture by passing it over a chilling roll or through a closed continuous chilling unit. The packaged lard shall have a good body and texture and have a melting point not less than 45° C. Shall be free from any appreciable quantity of suspended matter. The moisture and volatile content shall not exceed three-tenths of 1 percent. The free fatty acid content shall not exceed one-half of 1 percent.

Shall be packaged in parchment-paper-lined cartons, containing 1 pound net weight, and shall be packed 30 or 48 cartons to the container.

ITEM 1911

Refined Lard (Hardened), 2-Pound Cartons.—Shall be prepared in accordance with specifications as set forth for **Item 1910**, except that the lard shall be packaged in 2-pound cartons net weight and shall be packed 24 cartons to the container.

ITEM 1915

Open Kettle Rendered Lard (OPA Formula), Tierces.—Shall be produced from 100 percent leaf fat or any mixture of leaf fat and back fat down to a minimum of 40 percent leaf fat. Shall be open kettle rendered in accordance with best commercial practice. Shall otherwise meet all requirements in accordance with specifications as set forth for **Item 1900** (Open Kettle Rendered Lard), except that the lard need not be refined. Shall be packaged into new or reconditioned hardwood tierces.

ITEM 1916

Open Kettle Rendered Lard (OPA Formula) 56-Pound Containers.—Shall be prepared in accordance with specifications as set forth for **Item 1915**, except that the lard shall be packaged into 56-pound containers.

ITEM 1917

Open Kettle Rendered Lard (OPA Formula), 37-Pound Tins.—Shall be prepared in accordance with specifications as set forth for **Item 1915**, except that the lard shall be packaged into tins containing 37 pounds net weight. Shall be packed two tins to the container.

ITEM 1925

Prime Steam Lard.—Shall be solely the product of such selected fresh fat parts of the hog as are required by regulations of (and has been inspected and passed by) the Meat Inspection Division, United States Department of Agriculture, rendered in tanks by the direct application of steam, and with-

out subsequent change of grain or character by use of agitator or other machinery, except as such change may unavoidably be created through transportation. Shall have proper color, flavor, and soundness conducive to keeping qualities. Shall be filled into new or reconditioned hardwood tierces.

ITEM 1926

Prime Steam Lard, Lecithin Added, Drums.—Shall be prepared in accordance with specifications as set forth for Item 1925, except that from 0.05 percent to 0.10 percent lecithin shall be added, which shall be thoroughly diffused in the lard. Shall be packaged in standard, new or reconditioned steel drums with a capacity of 55 gallons (approximately 400 pounds). Drums shall be constructed using either a 16 gauge or 18 gauge metal. Shall be removable full open head, which may be either a lever lock or bolted ring type. Levers shall be securely fastened using bolts. Gaskets used, shall be new and shall not have been previously compressed on the drums. Gaskets may be either Cork, Rubber or Cellulose. Shall be lined inside with a high temperature, baked sanitary protective lacquer. Outside shall be painted using baked black enamel. The ends, or heads, shall be painted using baked white enamel to facilitate marking.

ITEM 1930

Open Kettle Rendered Lard (Commercial Type), Tierces.—Shall be prepared with a combination of such fats which conform with the requirements of the Meat Inspection Division, United States Department of Agriculture, for such lard. Shall otherwise meet all requirements and regulations in accordance with specifications as set forth for Item 1900 (Open Kettle Rendered Lard), except that the lard need not be refined. Shall be packaged into new or reconditioned hardwood tierces.

ITEM 1931

Open Kettle Rendered Lard (Commercial Type), 56-Pound Containers.—Shall be prepared in accordance with specifications as set forth for Item 1930, except that the lard shall be packaged into 56-pound containers.

ITEM 1932

Open Kettle Rendered Lard (Commercial Type), 37-Pound Tins.—Shall be prepared in accordance with specifications as set forth for Item 1930, except that the lard shall be packaged into tins containing 37 pounds net weight. Shall be packed two tins to the container.

ITEM 1950

Rendered Pork Fat, Tierces.—Rendered pork fat shall be prepared in accordance with best commercial practice and shall meet all requirements and regulations of the Bureau of Animal Industry for Rendered Pork Fat, Amendment No. 13, Order No. 211, revised. Shall be packaged in new or reconditioned hardwood tierces.

ITEM 1951

Refined Pork Fat in Tierces.—Shall be prepared in accordance with specifications as set forth for Item 1950, except that the rendered pork fat shall be refined in accordance with best commercial practice. Shall be packaged into new or reconditioned hardwood tierces.

PART XXI

Meat Products Purchase Specifications

Rendered Edible Fats—Oils

ITEM 2000

Extra Oleo Oil—Tierces.—Shall be a product made from choice beef fats, such as caul and ruffle, by rendering it at a temperature not higher than 158° F. and seeded and pressed in accordance with good commercial practice. The finished product shall have a sweet, buttery flavor and good keeping qualities. Free fatty acid shall not be in excess of 0.35 percent; melting point shall not exceed 40° C., Wiley method. Moisture shall not exceed 0.5 percent. Stability as measured by the peroxide test as described in volume 10, Oil and Soap, page 105, June 1933, shall not be less than 6 hours.

All extra oleo oil delivered shall be packed in new hardwood tierces.

ITEM 2025

Rendered Beef Suet (5 lb. tins).—Rendered beef suet shall be a product made from beef kidney knobs and/or beef suet. Yellow and high-colored kidney knobs or beef suet are not acceptable. Frozen kidney knobs and suet will be acceptable. Kidney knobs and suet shall be rendered in an open kettle at a temperature not in excess of 160° F. The rendered fat shall be allowed to settle for several hours before being packaged. The finished product shall be grainy and have a flavor characteristic of open kettle rendered suet, free from any indication of having been rendered at too high a temperature. Color may vary from a creamy white to light yellow. Free fatty acid shall not be in excess of 0.75 percent; melting point shall be between 42° and 46° C., Wiley method. Titer shall be 43° to 47° C.

Rendered beef suet shall be packaged in 5-pound cans, to be closed under vacuum in new standard cans. Shall be packed 9 or 12 cans to the container.

ITEM 2050

Edible Tallow, Tierces.—Shall be edible beef and mutton tallow rendered in accordance with best commercial practice. Mutton tallow may be included, provided the total amount used does not exceed 10 percent. The tallow shall have good color; the free fatty acid shall not exceed 1 percent and the titer shall be 42.5° C. or higher. The product shall be packed in new or reconditioned tierces.

PART XXII

Meat Products Purchase Specifications

Casings

ITEM 2100

Selected Hog Casings, 32 to 44 mm.—Shall be equivalent in selection, grade, and preparation to best commercial practice for hog casings. Shall be prepared in bundles; each such bundle shall measure a minimum of 100 yards in length, and each hank shall not contain more than 17 strands; each strand shall measure not less than 6 feet. A tolerance of 10 feet is permitted the total yardage per bundle, providing the average length of the required quantity of bundles tested is 300 feet or over. Shall be of good odor, color, and strength and shall be free of slime and dirt. A few pin holes or sprinkler roles are permissible in each strand, providing such holes do not impair the strength of the casings. A tolerance in diameter or size of the casings is permissible, providing such variation of diameter is limited to not more than a 3-foot section of an individual strand when tested. Holes or slits of approximately one-eighth inch are acceptable, providing they do not exceed more than 1 hole to a strand, or a total of 4 holes to the bundle.

Each bundle shall be graded as to the diameter in the following manner:

- 32 to 35 mm.
- 35 to 38 mm.
- 38 to 44 mm.

Each size (diameter) shall be packaged separately in tierces in accordance with best commercial practice.

ITEM 2101

Selected Hog Casings, 44 mm. and Over.—Shall be prepared in accordance with specifications as set forth for **Item 2100** in selection, grade, quality, preparation, and packaging.

ITEM 2102

Selected Hog Casings (Shorts), 3 to 6 Feet.—Shall be prepared from casings which are 32 mm. or over. Shall be prepared in bundles consisting of 100 yards in length and shall contain not more than 80 strands per bundle. No strand shall be less than 3 feet in length. A comparatively small number of pin holes or sprinkler holes is permissible but shall be practically free of large holes. Shall otherwise be prepared in accordance with specifications as set forth for **Item 2100** in selection, quality, size, and packaging.

ITEM 2125

No. 1 Export Beef Bungs.—Shall be full length but not less than 3½ feet; shall be 3 inches or over in width; shall be of

prime quality; shall have good odor and good color; shall be free of stains and practically free of tallow; shall be well slimed; shall be free of all nodules; shall be reasonably free of scores, and shall contain no holes except that a small hole within 2 inches of the nipple or ileosical valve will be allowed. The nipple hole shall be approximately in the center. All skins shall be left in bungs.

Bungs shall be tied in bundles of 5 bungs each and be packaged 80 to 100 bundles to the tierce suitable for export.

PART XXIII

Export Packaging Specifications

FSCC-1742-D

These specifications supersede those contained in FSC-1742-C. All vendors shall use these types of boxes as rapidly as existing stocks on hand or under contract are exhausted.

Unless otherwise specified, the weight of contents of a fiberboard box shall not exceed 65 pounds.

Boxes to be used for a product will be designated in the announcement requesting offers of the product.

TABLE I.—*Boxes: Fiberboard, corrugated and solid*

Type	Grade	Compliance symbol	Approximate number of corrugations, per foot	Minimum caliper (inches)	Minimum average bursting strength, pounds per square inch		Maximum permissible ply separation wet (inches)
					Dry	Wet	
SF----	1	V-1s.	-----	0.100-----	750	500	¼
SF----	2	V-2s.	-----	0.090-----	550	500	¼
SF----	3	V-3s.	-----	0.090-----	400	150	¼
CF---	3	V-3c.	Approximately 50 (B) or 42 (C) per foot.	0.023 facings, 0.010 corrugation, medium.	400	150	¼

Special Items

I. Sleeves will be used on V-1 and V-2 boxes according to the destination of the products. The announcements requesting offers will indicate whether the boxes are to be furnished with or without the sleeve. The sleeve shall be made from one piece of board of the same grade of material as the box for which it is intended, scored to form a tube. The joint is to be overlapped 1½ inches and stitched. Stitching shall be located so that it overlies part of one end of the box or over one end of top of box over which it is to be placed. Fasteners shall be placed not more than 2 inches apart and not more than 1 inch from each end of the joint. The nearest edge of the line of fasteners shall be located between three-eighths and five-eighths inch from the free end of the stitch lap to assure the lap's lying flush against the end panel without flare. Stitches to be at least 0.100 by 0.020. The sleeve shall fit the box snugly over top, bottom, and ends. The width of the sleeve shall be the same as the inside width of the box.

General Requirements

Style.—Regular slotted boxes, unless otherwise specified in the announcement.

Material.—Under normal atmospheric conditions (50° to 70° relative humidity) the minimum average bursting test dry, and immediately after 24 hours immersion in water from 70° to 80° F., the minimum average Mullen test wet shall be as given opposite the type of board in table I. An average of six punctures shall be taken, three from each side of board.

Body Joint.—At each joint in the body piece the fiberboard shall overlap not less than 1½ inches and be secured by metal fasteners. These metal fasteners shall be spaced not more than 2 inches apart and the distance between the outer fastener and the end of the joint shall not exceed 1 inch. An additional fastener (tie stitch) shall be used about one-half inch from the outer fastener, at each end of the joint. Not less than four metal fasteners shall be used in making a body joint. In lieu of a tie-stitched joint, boxes may be stitched with the same total number of fasteners (including tie stitches), equally spaced in a single row, stitches to be at least 0.100 by 0.020. (Boxes for round cans packed in one tier may be stitched with a single row of stitches spaced not more than 2 inches apart, provided stitches not less than 0.100 by 0.028 are used.)

Closure.—Flaps of the boxes are to be sealed by means of a water-resistant adhesive over all areas of contact between the flaps, by metal stitching, or by a combination of these methods.

Strapping.—Refer to section covering strapping.

Certification.—Each box shall be imprinted with the following information which shall occupy a total area not to exceed 36 square inches:

1. Box-maker's certificate.
2. Month and year of manufacture, thus, "12-42."
3. Individual codes or identification symbols.
4. Certification of compliance with this specification, which must be exactly as illustrated in form, size, type, and wording. Figures are inserted for illustrative purposes only and must conform in each case to the facts. See table I for compliance symbols.

The described certification on page 3 data and illustration shall be located as follows:

1. Slotted style boxes: In a corner of one side panel.
2. Full telescope boxes: In a corner of top panel of cover.
3. Bliss style boxes: In a corner of top flap of cover.

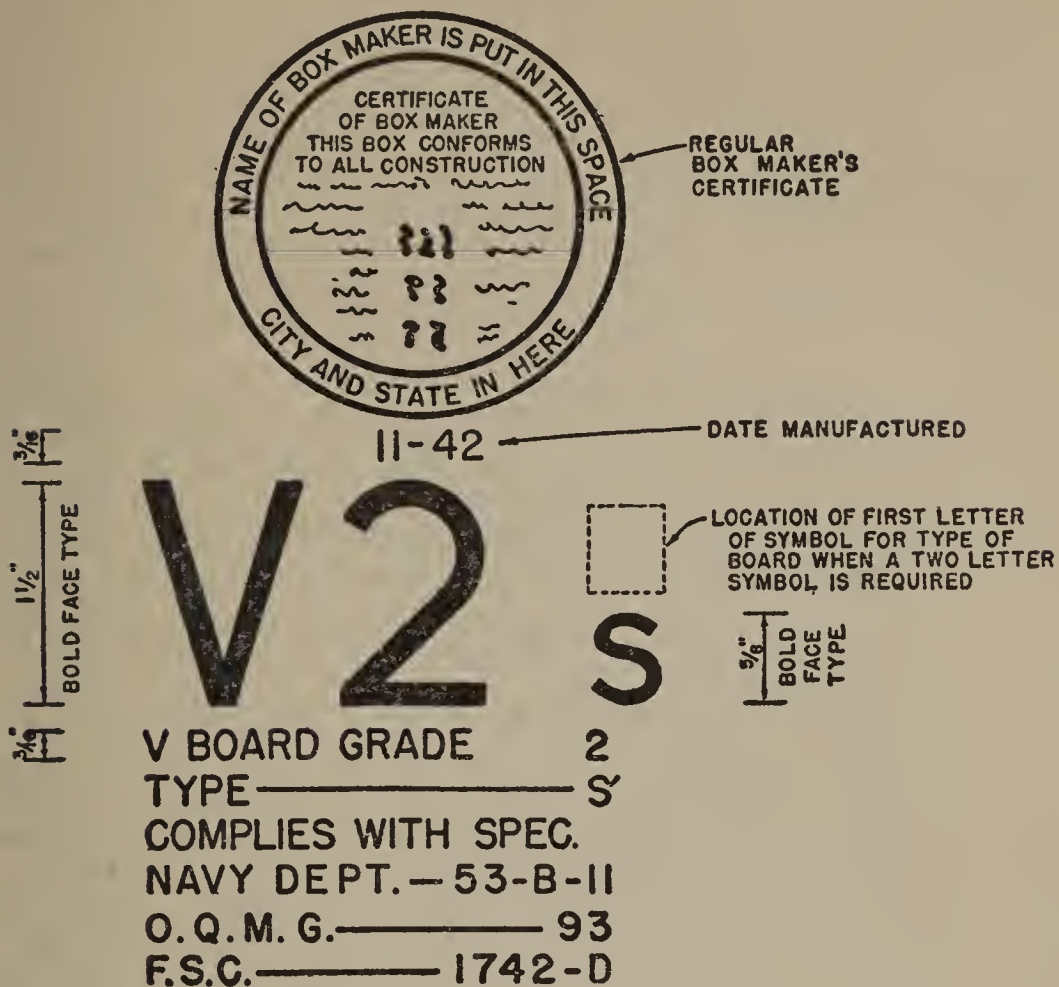
This data shall be placed as near score lines as is practicable. No other printing shall appear on the boxes except as specified in the contract or purchase order.

Performance Tests.—Boxes packed with their contents must meet the following tests:

Immediately after 24 hours' immersion in water at a temperature of 70° to 80° F., V-1 boxes must be able to successfully withstand 12 drops from a height of 30 inches and V-2 boxes must be able to successfully withstand 8 drops from a height of 30 inches onto a concrete or stone surface in such fashion that the box strikes diagonally on a corner. One drop is to be made on each of the eight corners consecutively until total number of drops is attained. The opening of one box edge full length or spilling of the contents is to be considered failure of the box to meet this specification.

LAYOUT OF COMPLIANCE STAMPS

AREA OF COMPLETE IMPRINT SHALL NOT EXCEED 36 SQ. IN.
IMPRINT MAY BE PLACED HORIZONTALLY ON SHALLOW
BOXES. ALL TYPE SHALL BE BOLD FACE.



Wirebound Wood Boxes

Nothing contained herein shall be construed as prohibiting the use of wirebound boxes constructed of thicker board, additional or larger wires, longer cleats, larger staples, or with closer spacing of staples, than specified.

All wirebound wood boxes comply with Federal specifications NN-B-631a, except as follows: Styles 1, 2 or 3 boxes or boxes with twisted or loop closures may be used. Veneer or sewed boards of the following thickness shall be used:

Type	Total packing weight (exclusive of box)	Minimum thickness of sides, top, bottom, ends and liners		
		Group I woods	Groups II and III woods	Group IV woods
B-0	0-42 lbs.	$\frac{1}{4}$ inch	$\frac{1}{8}$ inch	$\frac{1}{4}$ inch.
B-1	43-55 lbs.	$\frac{1}{4}$ inch	$\frac{3}{16}$ inch	$\frac{1}{8}$ inch.
B-2	56-85 lbs.	$\frac{1}{4}$ inch	$\frac{3}{16}$ inch	$\frac{1}{8}$ inch.
B-3	86-125 lbs.	$\frac{5}{16}$ inch	$\frac{7}{32}$ inch	$\frac{3}{16}$ inch.
B-4	126-280 lbs.	Shall not be used.	$\frac{1}{4}$ inch	$\frac{1}{4}$ inch.

NOTE 1.—The following species of Group I may be of the same thickness permitted for Groups II and III Woods, for sides, top and bottom, and liners only: Cottonwood, Cypress, Magnolia, Noble Fir, White Fir, and Spruce.

NOTE 2.—All wirebound boxes equipped with loop closures shall have each end loop stapled to the cleat or closures shall be otherwise secured to prevent pilferage. Staple shall be a $\frac{3}{4}$ inch by 16 gage repair staple.

Cleats.—Shall be made of Group II, III or IV woods. Cleats shall not be less than $\frac{13}{16} \times \frac{13}{16}$ except B-4, which shall not be less than $\frac{13}{16} \times \frac{7}{8}$ or $\frac{3}{4} \times \frac{15}{16}$.

Binding Wire.—Types B-O, B-1 and B-2 shall not be less than No. 15 gage; type B-3 shall not be less than No. 14 gage; type B-4 shall not be less than No. 13 gage. Each binding wire shall be continuous once around the box, not over 6 inches apart, drawn tight and fastened by staples driven astride the wires through the thin boards and into the cleats. The point of the staple shall not project through the cleats unless clinched. Box shall be closed by looping the wires or by twisting together or otherwise joining securely the ends of each binding wire. Closures or seal used to hold together the ends of the wire shall not have less than 60 percent of the tensile strength of the wire.

Staples.—Type B-3 shall contain not less than 4 staples in cleats 10 inches and under in length, not less than 6 staples in cleats 10 inches but not over 13 inches. On cleats longer than 13 inches the distance between the staples shall not average more than $2\frac{1}{4}$ inches. Staples in cleats shall be not less than 1 inch No. 16 gage and staples over intermediate wires shall be not less than $\frac{7}{16}$ inch No. 18 gage.

Type B-4 shall contain not less than 8 staples in any cleat for weight 126 pounds to 280 pounds. Staples in cleats shall be not less than $1\frac{1}{8}$ inch No. 16 gage, and staples over intermediate wires shall be not less than $\frac{9}{16}$ inch No. 18 gage.

Ends.—Types B-O, B-1, and B-2 shall be reinforced with edge liners not less than $1\frac{1}{8}$ inches wide. Type B-3 ends shall be reinforced with two battens $1\frac{3}{8}$ inches $\times \frac{13}{16}$ adjacent to the side cleats. Ends so made shall be firmly fastened to the inside of the side cleats with either No. 16 gage staples having legs not less than $\frac{13}{16}$ inch long or with $\frac{7}{8}$ inch No. 14 gage cement-coated nails. Staples or nails shall be spaced not more than 2 inches apart. When the box is closed, two 7-pennyweight cement-coated nails shall be driven through each side cleat into a batten.

Type B-4 shall be reinforced with two liners $2\frac{7}{8}$ inches wide for ends up to 16 inches deep, and with three liners $2\frac{7}{8}$ inches wide for ends 16 inches and deeper. Each liner shall be fastened with two lines of well clinched staples. Two No. 14 gage binding wires shall be stapled across the grain of each end. In addition, there shall be one horizontal batten along top edge of each end $1\frac{3}{8}$ inch $\times \frac{13}{16}$ inch.

All-Bound Construction.—Types B-O, B-1, and B-2 ends shall have two edge liners not less than $1\frac{1}{8}$ inches wide and No. 15 gage binding wires spaced not more than 6 inches from the cleats or from each other.

Type B-3 ends shall be reinforced with two liners $1\frac{1}{4}$ inch wide and No. 15 gage binding wires stapled across the grain of each end not less than one binding wire on each end 10 inches and under in depth, and not less than two binding wires on ends over 10 inches in depth.

Closure for Heavy Meats.—Types B-3 and B-4 for meats other than canned should be of a size for contents to minimize voids. After wires are drawn tight for closing, box cover should be level. If necessary to close under box presses, box should be held in a rigid form under the press. Type B-4 shall be reinforced with one 13-gage griplock or equal round steel band or one $\frac{5}{8}$ inch \times 0.023 inch flat strip placed midway the width of the box around the top, bottom, and ends.

Boxes shall be printed with the name and address of the manufacturer and a guarantee of compliance with this specification.

Nailed Wood Boxes

Boxes shall be made of new material of good commercial quality. All boxes shall be made of seasoned lumber having a moisture content not to exceed 18 percent. The pieces shall show no defects that materially weaken them, expose the contents of the box to damage, or interfere with nailing. No knot or knot hole shall have a diameter exceeding one-third the width of the piece. Surfaces of box parts shall be sufficiently smooth to permit legible stenciling and shall not be splintery. Boxes shall be constructed according to Federal Specifications NN-B-621a, except for the following:

Determination of thickness of ends, sides, tops and bottom, and thickness and widths of cleats for styles 1, 2, 2½, 4, and 5

Type number	Weight of contents	Groups I and II woods			Groups III and IV woods		
		Minimum thickness of sides, tops and bottoms	Minimum thickness of ends	Minimum thickness and width of cleats	Minimum thickness of sides, tops and bottoms	Minimum thickness of ends	Minimum thickness and width of cleats
		<i>Inches</i>	<i>Inches</i>	<i>Inches</i>	<i>Inches</i>	<i>Inches</i>	<i>Inches</i>
C-1-----	0-60-----	1½/32	¾-----		5/16-----	1½/16-----	
C-2-----	61-125-----	7/16-----	5/8-----	5/8 x 1¾-----	3/8-----	5/8-----	5/8 x 1¾-----
C-3-----	126-250-----	9/16-----	¾-----	¾ x 2¼-----	½-----	1½/16-----	1½/16 x 2¼-----
C-4-----	251-400-----	11/16-----	25/32-----	25/32 x 25/8-----	9/16-----	¾-----	¾ x 2¼-----
C-5-----	401-650-----	25/32-----	25/32-----	25/32 x 25/8-----	5/8-----	¾-----	¾ x 2¼-----

Style of Box.—Boxes for the various weights will be constructed according to the following styles:

Type	Box style	Type	Box style
C-1-----	1.	C-4-----	2 or 4.
C-2, C-3-----	4 or 5.	C-5-----	2 or 2½.

NOTE.—For packaging of frozen, cured, salted and smoked meats, Type C-3, C-4, and C-5 shall be style 2½.

Nailing.—Nailing of the following pennyweight shall be used according to the various types of boxes and the wood of which they are constructed:

Type	Wood group	Penny-weight of nail	Type	Wood group	Penny-weight of nail
C-1, C-2-----	All-----	5	C-4-----	3-----	6
C-3-----	1 and 2-----	6	C-4-----	4-----	5
C-3-----	3 and 4-----	5	C-5-----	1 and 2-----	8
C-4-----	1 and 2-----	7	C-5-----	3 and 4-----	6

Strapping for Various Weight Fiberboard and Nailed Wood Boxes.—Nailed wood and fiberboard boxes shall be tightly strapped with steel straps protected with a rust-resisting coat-

ing. The minimum gage or size of the straps shall be as specified in the following table:

Weight group	Round steel		Curved edge or flat straps
	100,000 lbs. per sq. in. tensile strength	140,000 lbs. per sq. in. tensile strength	80,000 lbs. per sq. in. tensile strength, width—thickness
	<i>Gage</i>	<i>Gage</i>	
0-60-----	15	15	$\frac{3}{8}$ x 0.020
61-125-----	14	15	$\frac{3}{8}$ x 0.020
126-175-----	13	14	$\frac{1}{2}$ x 0.020
176-250-----	13	13	$\frac{5}{8}$ x 0.020
251-400-----	13	13	$\frac{3}{4}$ x 0.020
401-600-----	12	12½	$\frac{3}{4}$ x 0.023

Joint or knot breaking strength shall be at least 75 percent of the tensile strength of the strapping.

Application of the Strapping:

Method A.—Fiber boxes having sleeves, Bliss Style, and telescope fiber boxes, shall be strapped with two straps applied at right angles to each other with one strap centered over the top, sides, and bottom, and the other strap centered over top, ends, and bottom. The longer strap shall be applied first.

Method B.—Style I nailed wood boxes shall have three straps applied—two straps around the top, sides, and bottom with a strap located approximately $\frac{1}{6}$ of the length of the box from each end, and one strap shall be centered around the top, ends and bottom, at right angles to the other two straps. The longer strap shall be applied first.

Method C.—Nailed wood boxes other than style I shall have two straps applied around the top, sides, and bottom with a strap located approximately $\frac{1}{6}$ of the length of the box from each end.

Method D.—Fiberboard boxes without sleeves shall be strapped in the same manner as described in either Method A or Method C.

Barrel Specifications

New or used hardwood tierces, barrels or kegs manufactured of white oak, red oak, fir, ash, or gum (red or sweet) shall be constructed according to Grade Rules and Specifications of the Associated Cooperage Industries of America, Inc. (Used tierces or barrels shall be recoopered and conditioned so that they will be considered to be sound in comparison with a new barrel.)

Barrels will be lined in the following manner, depending upon the product for which they are intended:

- A—Unlined.
- B—Paraffined.
- C—Silicate.
- D—Double Silicate.
- E—Glue.

Nailed Wood

350 Pounds Net Weight Capacity

“Type C-4”—Style 2½”

Tongue and Grooved

Cured Wiltshire Sides (4 Sides to the container)----- 46 x 17 x 16

180 Pounds Net Weight Capacity

“Type C-3”—Style 2½”

Tongue and Grooved

Square cut seedless bellies-----	Sweet pickled-----	24 x 21 x 12
Jowl butts-----	Salted-----	25 x 16 x 15
Clear plates-----	Salted-----	25 x 16 x 15
Hams-----	Sweet pickled-----	25 x 16 x 15
Hams-----	Smoked-----	25 x 16 x 16½
Bellies-----	Smoked-----	25 x 16 x 16½
Picnics-----	Smoked-----	25 x 16 x 16½
Fatbacks (12 lbs. and under)-----	Salted-----	31 x 18 x 12
Fatbacks (12 lbs. and over)-----	Salted-----	34 x 18 x 12
Short rib backs 20/30-----	Salted, smoked, frozen	31 x 18 x 12
Short rib backs 30/50-----	Salted, smoked, frozen	34 x 18 x 12
Short clear backs-----	Salted-----	31 x 18 x 12
American cut bellies 25/30-----	Salted-----	30 x 16 x 14
American cut bellies 30/50-----	Salted-----	31 x 18 x 12

Nailed Wood

Type C-1

Tongue and Grooved

Lard-----56 pounds net weight capacity, $\frac{2}{28}$ (with separator) - 18 x 13¼ x 7¾.

Pork Feet-----45 to 55 pounds net weight capacity----- 20 x 10 x 10.

Lard Containers

(Fiberboard)

Inside Dimensions.—18 x 13¼ x 7¹⁵/₁₆.

Capacity.—56 pounds net weight ($\frac{2}{28}$ -pound units).

Styles.—1. Regular slotted carton.

2. Bliss No. 4 Inner flaps 6½ inches long,

Outer flaps meeting in center.

Inner Parts.—1. Regular slotted styles shall have liners and two pads (top and bottom) of same material as the container. Pads shall be cut one-eighth inch less than length and width of container.

2. Bliss No. 4 style shall have liners and a top pad only of same material as the container. Pads shall be cut one-eighth inch less than length and width of container.

3. The liners used for both styles of containers (Bliss No. 4 and regular slotted carton) shall be scored so as to provide a double thickness of material in the center, dividing the length of the container into two equal compartments. These liners may be either one figure eight insert or rectangular tube insert, the butt joints of which shall be in the center of the panel that is adjacent to the end of the container.

Type of Fiberboard.—1. V-3s solid fiberboard in accordance with specifications as set forth for FSICC 1742-D.

2. V-3c corrugated fiberboard in accordance with specifications as set forth for FSICC 1742-D.

3. (a) 120-point solid fiberboard. (b) Minimum bursting strength 500 pounds. Shall meet all requirements for style 1, regular slotted carton, except that the pads and inner liners shall be constructed with an 80-point weatherproof solid fiberboard, 200 pound test (dry) or better.

Fiberboard pads and liners used in the construction of the 120-point container shall comply with the following waterproofing tests: Specimens 6 inches by 10 inches, cut from unscored sections of the container and liners, shall be completely immersed in water for 1 hour; after which the component plies must not separate beyond 2 inches from the edges of the piece. After total immersion for 2½ hours, similar samples must test not less than 60 percent of the originally specified bursting strength and must weigh not more than 150 percent of the weight before immersion.

Containers fabricated with asphalt are not acceptable for lard.

Nailed Wood or Weather Proof Solid Fiberboard Containers

(1742-D)

Net Weight Capacity: 45 to 60 Pounds

(For Frozen Meat Products)

1. C-1: Nailed wood containers.

2. V-3s: Full telescoped, or Bliss style 2-4 solid fiberboard.

3. V-3c: Full telescoped, or Bliss style 2-4 corrugated fiberboard.

Full telescoped fiberboard containers shall be metal stitched and metal strapped in accordance with specifications as set forth for FSICC 1742-D.

The Bliss style fiberboard container shall be assembled using 8 metal staples to a corner, or 4 on each side, a total of 32 (corner) staples to a container, making sure inner flaps are securely stitched to outer flaps, spaced not more than 2 inches apart except for necessary room to withdraw stitching blade. Care should be exercised not to overpack this type container, thereby eliminating undue bulging of the top cover. The top cover shall be securely and carefully stitched to the top flaps of the sides and end, using not less than 5 stitches on each end and not less than 8 stitches on the side. Shall be metal strapped in accordance with specifications as set forth in FSICC 1742-D.

Containers fabricated with asphalt are not acceptable for frozen meat products.

Frozen semiboneless pork loins-----	20 x 15 x 5
Frozen pork trimmings (regular, special lean, extra lean, blade meat)-----	20 x 15 x 5
Frozen livers (beef, pork, lamb)-----	20 x 15 x 5
Frozen kidneys (beef, pork, veal, lamb, mutton)-----	20 x 15 x 5
Frozen boneless carcass beef-----	20 x 15 x 5
Frozen boneless manufacturing beef—From whole carcasses-----	20 x 15 x 5
Frozen boneless beef chucks-----	20 x 15 x 5
Frozen cheek meat (pork, beef, veal, lamb, and mutton)---	20 x 15 x 5
Frozen head meat (pork, beef, veal)-----	20 x 15 x 5
Frozen tongues (beef, pork, veal, lamb and mutton)-----	20 x 15 x 5
Frozen manufacturing beef trimmings-----	20 x 15 x 5
Frozen butts (Boston, cellar trim)-----	20 x 15 x 5
Frozen brains (beef, pork, calf, lamb and mutton)-----	20 x 15 x 5

Frozen hearts (beef, pork, calf, lamb and mutton)-----	20 x 15 x 5
Frozen pork ears-----	20 x 15 x 5
Frozen pork feet-----	20 x 15 x 5
Frozen honeycomb tripe-----	20 x 15 x 5
Frozen boneless lamb and mutton, calf, and veal, goat-----	20 x 15 x 5
Frozen picnics-----	20 x 15 x 5
Frozen shoulders (New York style, regular or skinned)-----	20 x 15 x 5
Frozen shoulders (skinless, boneless, fattened)-----	20 x 15 x 5
Frozen shankless hams-----	20 x 15 x 5
Frozen boneless, skinless, fattened hams-----	20 x 15 x 5
Frozen oxtails ⁴ -----	20 x 15 x 5
Frozen pork loins, 8/12-pound ranges ² -----	28 x 10 x 8½
Frozen pork loins, 12/16-pound range ² -----	30 x 10 x 8½
Frozen pork loins, 16/20-pound range ² -----	32 x 10 x 8½
Frozen hams (regular or skinned) 10/25-pound range ³ -----	18 x 15 x 8½

⁴ May be packaged 35 to 45 pounds.

² May be packaged 45 to 60 pounds.

³ May be packaged 45 to 60 pounds.

Nailed Wood

Type C-2, Style 4

100 to 125 Pounds Net Weight Capacity

Frozen pork loins, 8/12-pound range-----	28 x 14 x 13
Frozen pork loins, 12/16-pound range-----	30 x 12 x 13
Frozen pork loins, 16/22-pound range-----	34 x 12 x 13
Frozen hams (regular or skinned) 10/25-pound range-----	22 x 17 x 12

Lard

Type C-2, Nailed Wood

Type B-2, Wire-bound

(1742-D)

Lard (2/37 pound tins to container) : Dimensions of container to conform with dimensions of tins used.

Dried Sausage

1. V-3s: Full telescoped or Bliss style 2-4, solid fiberboard.
2. V-3c: Full telescoped or Bliss style 2-4, corrugated fiberboard.
3. C-1: Nailed wood.

45 to 55 Pounds Net Weight Capacity

Salami-----	18 x 15 x 9½
Mortadella-----	18 x 15 x 9½
Holsteiner-----	18 x 15 x 9½
Farmer style-----	18 x 15 x 9½

New or Reconditioned Hardwood Barrels or Tierces ¹

Barreled sweet pickled meats-----	Type A, B, C.
Barreled special family mess pork-----	Type A, B, C.
Barreled family beef-----	Type A, B, C.
Barreled India mess beef-----	Type A, B, C.
Prime steam lard-----	Type C.
Refined lard-----	Type C.
Rendered pork fat-----	Type C.
Edible tallow-----	Type C.
Hog casings-----	Type A, B.
Beef bungs-----	Type A, B.
Extra oleo oil-----	Type C.

¹ Barrels or tierces shall have a sufficient number of brads on each hoop to give additional support to the barrel.

Index of Amendments

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